

BREAKFAST BAR

Enjoy the wide selection of offering and experience a great start to your day. Featuring cage-free eggs, meats, cheeses, fresh cut fruit, freshly baked pastries, yogurts, juices and various grains \$17.95

GRAINS AND FRUITS

SEASONAL FRUIT (GF)

Cut fruit and berries with honey lime syrup, strawberry-banana puree \$8.95

GRANOLA YOGURT PARFAIT

Greek yogurt, honey mascarpone, berry compote, house-made granola \$10.95

STEEL CUT OATMEAL (GF)

Brown sugar, raisins or berries \$8.45

MATCHA CHIA FRUIT SMOOTHIE

With matcha tea, chia seeds, mango, banana, coconut, Greek yogurt \$6.95

BAKERY BASKET

Butter croissant, today's muffin, European Danish, whipped butter, fruit preserves \$10.95

DRY CEREALS

Granola, Cheerios, Froot Loops, Raisin Bran or Special K with strawberries and bananas \$8.95

MAIN PLATES

***EGGS YOUR WAY**

Two cage-free eggs, choice of applewood smoked bacon, ham, turkey or pork sausage, red bliss potatoes, toast \$13.95

BUTTERMILK PANCAKES

Plain, blueberry, banana or chocolate chip with warm syrup \$12.95

***TRADITIONAL BENEDICT**

Two poached cage-free eggs, served atop thick cut ham with hollandaise sauce and fresh grilled asparagus \$16.95

EGG WHITE FRITTATA

With goat cheese crumbles, roasted tomatoes, onions and ham served with roasted pepper tomato sauce and red bliss potatoes \$16.95

***BROKEN YOLK SANDWICH**

Cage-free eggs, bacon, cheddar, avocado and tomato on sourdough toast with breakfast potatoes \$13.95

***BISCUITS AND GRAVY**

Fluffy biscuits served with rich sausage gravy and two cage-free eggs \$12.95

CREATE AN OMELET

Roasted peppers, spinach, asparagus, mushrooms, onions, oven-fired tomato, sharp cheddar, feta, Swiss, goat cheese, ham or sausage with red bliss potatoes, toast \$16.95

***GLUTEN FREE OR REGULAR WAFFLES**

With strawberries, whipped cream and warm syrup \$12.95

SIDES

BREAKFAST MEATS

Ham, applewood smoked bacon, turkey or pork sausage \$4.95

BAGEL

Whipped butter or cream cheese, fruit preserves \$6.95

BREAKFAST POTATOES \$3.95

FRUIT CUP \$4.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers' risk of foodborne illness.

*GF dishes are made with gluten-free ingredients, however since prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross-contamination has occurred.