

FRESH CLASSICS FROM SCRATCH

FRESH STARTS

Beignets Fried and rolled in cinnamon sugar and nutmeg, served with honey butter. 7.95

Greek Yogurt Housemade Granola, Mixed Berries 7.95

ENTRÉES

Deluxe Breakfast Scrambled eggs with Applewood smoked bacon, breakfast potatoes, and a buttermilk biscuit. 10.95

Steak & Eggs 8 oz. Flat Iron steak and scrambled eggs, served with breakfast potatoes. 17.95

Southern Breakfast Sandwich Fried green tomato, field greens, Applewood smoked bacon, cheddar cheese, and a fried egg on multigrain toast, served with breakfast potatoes and fresh fruit. 12.95

Ham & Cheese Croissant Scrambled eggs, Black Forest ham, and Swiss cheese on a croissant, served with breakfast potatoes and fresh fruit. 11.95

Croque Madame* Texas toast, melted Gruyere cheese, Black Forest ham, pan fried egg, served with breakfast potatoes and fresh fruit. 13.95

Salmon Scrambled Eggs Smoked salmon mixed with scrambled eggs and green onions, served with a toasted bagel, cream cheese, and fresh fruit. 11.95

GRIDDLE

Blueberry Pancakes A short stack of freshly made blueberry pancakes, served with scrambled eggs and Applewood smoked bacon. 10.95

French Toast Corn flake crusted, topped with powdered sugar, served with fresh fruit. 9.95

SIDES

Toasted Bagel with Cream Cheese 2.95

Fresh Berries 5.95

Breakfast Potatoes 2.95

Oatmeal with Caramelized Sugar 5.95

Sourdough Toast with Jelly 1.95

Buttermilk Biscuits & Jelly 1.95

Applewood Smoked Bacon 3.25

BENEDICTS

Eggs Benedict Black Forest ham atop sourdough toast, topped with poached eggs, and housemade sun dried tomato Hollandaise sauce, served with breakfast potatoes. 11.95

Salmon Florentine Benedict Poached eggs and grilled salmon, potato zucchini cakes, wilted spinach, housemade dill garlic sour cream, and herb Hollandaise sauce, served with breakfast potatoes and fresh fruit. 14.95

Crab Cake & Fried Green Tomatoes Benedict Lump Crab Cakes atop fried green tomatoes, roasted corn, tomato relish, and asparagus, topped with poached eggs and Old Bay Hollandaise sauce, served with breakfast potatoes and fresh fruit. MP

HEALTHY CHOICES

Oatmeal & Scrambled Eggs Oatmeal with caramelized sugar, served with scrambled eggs and fresh mixed berries. 9.95

Toasted Bagel & Lox Smoked salmon with cream cheese, tomato, red onion, lettuce, served with fresh fruit. 8.95

Healthy Deluxe Egg whites folded over roasted yellow squash, zucchini, red pepper, and asparagus, served with salsa and avocado pico de gallo, topped with crème fraiche. 13.95

OMELETS

Spinach, Feta, & Tomato Omelet Fresh spinach, feta cheese, and diced Roma tomatoes, served with breakfast potatoes and a buttermilk biscuit. 9.95

Ham & Gruyere Omelet Black Forest ham and Gruyere cheese, served with breakfast potatoes and a buttermilk biscuit. 10.95

Goat Cheese & Vegetable Ragout Egg White Omelet Egg whites mixed with whipped goat cheese and a vegetable ragout, served with a mixed greens salad. 12.95

BUILD YOUR OWN OMELET

Choose your protein, cheese, and vegetable, served with breakfast potatoes and fresh fruit. 12.95

Protein: Bacon, Turkey, Ham, or Chicken

Cheese: Swiss, Cheddar, or Jack

Vegetable: Sautéed Spinach, Mushrooms, Onions, Roasted Vegetables, or Jalapeños

All egg dishes may be made with egg whites.

NON-ALCOHOL BEVERAGES

Iced Tea • Lemonade • Root Beer • Sprite • Coke • Diet Coke • Fanta Orange • Panna Still Water • Saratoga Sparkling Water • Orange Juice • Cranberry Juice Harney & Sons Teas • Coffee • Espresso • Latte • Cappuccino • Hot Chocolate

..... BRUNCH BEVERAGES

Full Immersion Drip Coffee 3.95 (Please allow 8 minutes)

Blend of press and filter drip coffees with great flavor, aroma, and balance.

Yuengling Bloody Mary 11.95

Yuengling Beer, bloody Mary mix, Applewood smoked bacon, bacon & bleu cheese stuffed olives.

Sparkling Sunrise 8.95

Sparkling wine, St-Germaine, PAMA Liqueur, orange juice.

* May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.