

BREAKFAST MENU



FRUITS, YOGURT AND FRUIT JUICES

Yogurt and house made granola parfait	\$6
Greek yogurt, unfiltered firefly farms honey, berries	\$8
Fruit of the moment	\$4
Vernor's ginger ale and local Sparkling cider	\$4

INDULGE

Blueberry pancakes, Amish butter and maple syrup	\$11
Lemon soufflé pancakes, raspberry syrup and pine nuts	\$14
Belgian waffle, Amish butter and local honey	\$12
Brioche French toast, seasonal fruit, whipped cream, maple syrup	\$14

SPECIALTIES

JW Steak and Eggs "Benny"	\$17
Brioche bun, béarnaise sauce, breakfast potatoes	
Huevos rancheros	\$16
Black beans, chile verde, queso fresco, avocado crema	
Grobbels corned beef hash	\$14
Two poached cage free eggs, hollandaise sauce	

CEREALS

Steel cut oatmeal, brown sugar, raisins, milk	\$8
Cereal, choice of berries and sliced bananas, milk	\$6

CAGE FREE EGGS

Two cage free eggs* any style	\$14
Hash browns, artisanal bacon, ham or sausage	
Eggs Benedict	\$16
Two poached cage free eggs*, English muffin, Canadian bacon, hollandaise sauce	
Champion omelet	\$10
Egg beaters, spinach, sun-dried tomatoes, goat's milk feta cheese	
Egg white omelet	\$10
Caramelized onions, mushrooms, peppers, fontina cheese	
House smoked salmon omelet	\$14
red onion, capers, and cream cheese	
Scrambled eggs	\$14
Mascarpone cheese, white truffle oil, Dungeness crab, and chives	
Market inspired quiche	\$13

Ask your server about today's selection. Served with fresh berries

BUFFET

Full breakfast buffet	\$15
Continental buffet	\$12

SIDES

Single cage free egg	\$5
Smith brand apple wood "smokey hills" bacon	\$5
Detroit brand sausage	\$5
Italian style chicken sausage	\$5
Breakfast potatoes with caramelized onions	\$5
House made Canadian bacon	\$5
Side of toast, Amish butter	\$4

BEVERAGE

Hot Tea	\$3
chamomile, ceylon, black tea, earl grey, supreme, japanese sencha green tea, english breakfast, rooibos chai	
Illy Coffee – regular and decaffeinated	
large pot	\$10
small pot	\$6
Espresso	\$5
Cappuccino or latte	\$6
Fresh orange or grapefruit juice	\$5
apple, cranberry, pineapple, V8®, or tomato juice	\$4
Mooville milk, chocolate milk, or hot chocolate	\$3
Soft drinks – pepsi, diet pepsi, sierra mist natural	\$3
Voss bottled water – still or sparkling or flavored	\$4

** If you have any concerns regarding food allergens, please alert your server prior to ordering*

** please note eating raw or undercooked meat, poultry, eggs or seafood poses a health risk.*

Thorough cooking of such animal foods reduces the risk of illness.



breakfast bar 17

smoked salmon . seasonal fruit . eggs
house-made parfait . granola . pastries
oatmeal . pork sausage . chicken sausage
smoked bacon . breakfast potatoes
charcuterie and cheese boards
michigan maple syrup . agave nectar
traditional buttermilk waffles
accoutrements
house made sweet whipped cream
juice . coffee

EGGS

basted . over easy . over medium
broken yolk . sunny side up
freshly scrambled

OMELETS

whole eggs . egg beaters . egg whites

VEGETABLES

sun-dried tomato . red onion
bell pepper . spinach . mushroom
kalamata olives

MEAT

pepperoni . bacon . fennel sausage . ham

CHEESE

feta . gorgonzola . swiss . fontina . cheddar

ASSORTMENT

yogurt . milk . soy milk . cereals
fruit sauce . hard rolls . nuts . whole and
sliced fruit . nantucket bakery co. bread

HARNEY & SONS FINE TEA

"liberating" rooibos chai
"calming" chamomile
"nourishing" japanese sencha
"invigorating" organic english breakfast
"relaxing" earl grey supreme
"brilliant" hot cinnamon spice
"enlightening" paris
"stimulating" mint verbena
"tranquility" ceylon