



Breakfast

STARTERS

SEASONAL FRUIT 14
AND FRESH BERRIES

GREEK YOGURT 12
WITH GRANOLA AND FRESH BERRIES

OATMEAL 10
WITH RUM RAISINS, BLUEBERRIES, BANANAS AND CINNAMON

SELECTION OF CEREALS 12
WITH FRESH BERRIES OR BANANAS

RUBY GRAPEFRUIT 7
GARNISHED WITH FRESH BERRIES

SPECIALTIES

SERVED WITH TOAST, FRUIT PRESERVES AND A CHOICE OF HOME FRIES OR GRITS

THREE EGG OMELET 17*
WITH YOUR CHOICE OF **THREE** FILLINGS: HAM, BACON, CHEDDAR, GRUYERE,
GOAT CHEESE, PEPPERS, MUSHROOMS, TOMATOES, SPINACH

TWO EGGS ANY STYLE 17*
TOMATO PROVENCAL AND A CHOICE OF BACON OR SAUSAGE

EGGS BENEDICT 16*
POACHED EGGS, CHEDDAR BISCUIT, SPINACH, COUNTRY HAM, HOLLANDAISE

GRIDDLE

ALLOW EXTRA TIME TO PREPARE

BRIOCHE FRENCH TOAST 15
BANANAS FOSTER AND CHOPPED PECANS

BUTTERMILK BLUEBERRY PANCAKES 15
VERMONT MAPLE SYRUP

SIDES

5

WHITE, WHEAT TOAST W/FRUIT PRESERVES

PORK SAUSAGE

APPLE WOOD SMOKED BACON

COUNTRY HAM

BAGEL & CREAM CHEESE

BEVERAGE

FRESH ORANGE OR GRAPEFRUIT JUICE 5

FRESHLY BREWED COFFEE 4

ESPRESSO, CAPPUCCINO,

LATTE 5

STEEP TEAS 4

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*THESE ITEMS MAY BE SERVED USING RAW OR UNDERCOOKED INGREDIENTS.