



BREAKFAST BUFFET

Omelettes & Waffles - made to order, Specialty Egg Dishes, Apple Wood Bacon and Country Sausage, Hash Brown Potatoes, Biscuits and Country Gravy, Seasonal Fruits & Berries, Assorted Yogurts, Oatmeal, Breakfast Breads and Bagels, Gourmet Muffins and Pastries
Adults \$18.95, Children 12 & under \$11.95

CONTINENTAL BUFFET

Seasonal Fruits & Berries, Assorted Yogurts, Oatmeal, Breakfast Breads and Bagels, Gourmet Muffins and Pastries \$13.95
Buffet Available: Monday-Friday 6:30am-10:30am; Saturday 7:00am-12:00pm & Sunday 7:00am-2:00pm
Menu Items are Available Monday-Friday 6:30am-11:00am; Saturday & Sunday 7:00am-12noon

All Eggs and Omelettes Are served with Hash Brown Potatoes & Choice of Toasted Specialty Breads:
English Muffin, Croissant, Honey Grain Wheat, Rye, or White. Egg Beaters or Egg Whites available upon request.

"Two of a Kind" Breakfast Croissants \$8.95

Farm Fresh Eggs "your way" with Bacon, Ham or Sausage and Choice of Cheese on a Buttery Croissant
A Quick Item, Perfect "TO GO". Does Not Include Hash Browns or Specialty Breads.

The "Day Breaker" \$11.95

Two Eggs & Choice of Sausage or Applewood Smoked Bacon.
Add Buttermilk Pancakes \$2

Breakfast Wrap \$12.95

Scrambled Eggs, Bacon, Ham or Sausage, your choice of fresh vegetables and cheese wrapped in a warm flour tortilla.

Three Egg Omelettes \$13.95

Choose any of the following:
Virginia Smoked Ham, Apple Wood Smoked Bacon, Peppers, Mushrooms, Onions, Spinach, Tomatoes, Jalapeños, Cheese. Choice of: American, Swiss, Cheddar, Provolone, Feta or Goat Cheese

Eggs Benedict \$14.95

Traditionally prepared with your choice of one selection from each of the following categories:

The Bread:

Buttery Croissant, English Muffin, Sourdough Bread or Buttermilk Biscuits

The Filling:

Grilled Tenderloin, Canadian Bacon, Maryland Crabcake, Norwegian Smoked Salmon, Spinach & Tomato

The Sauce:

Traditional Hollandaise, Béarnaise, Choron or Pico de Gallo

Quiche Lorraine \$11.95

Farm Fresh Eggs, Apple Wood Bacon, Baby Spinach, Gruyere Cheese

Steak and Eggs \$15.95

8-oz NY Strip, Two Eggs Any Style, Served with Breakfast Potatoes

Biscuits and Gravy \$7.95

Two Buttermilk Biscuits and Country Sausage Gravy
Add Two Eggs \$5

Stuffed French Toast \$11.95

Thick Slices of Fresh Brioche Bread, Battered and Grilled, Layered with Fresh Fruit Compote and served with Vermont Maple Syrup

Buttermilk Pancakes \$9.95

Fresh Griddled and Served with Vermont Maple Syrup and Creamery Fresh Butter
Add Fresh Seasonal Berries, Banana or Chocolate Chips \$2

Kids Cakes \$7.95

Silver Dollar Pancakes Served with Vermont Maple Syrup and Creamery Fresh Butter
Add Chocolate Chips \$2

Belgian Waffle \$9.95

Served with Fresh Whipped Cream, Vermont Maple Syrup, Creamery Fresh Butter and Dusted with Powdered Sugar
Add your choice of Seasonal Berries \$3

Heart Healthy Alternatives...

Fresh Berries and Yogurt \$8.95

Seasonal Berries with Fat Free Vanilla Yogurt

Ruby Red Grapefruit \$4.95

Juicy Florida Grapefruit Half with Ripe Strawberries

Norwegian Smoked Salmon \$13.95

Thinly Sliced Smoked Salmon, served with Traditional Garnishes including: Hard-cooked Eggs, Capers, Bagel, Red Onions and Cream Cheese.

"Classic Oatmeal" \$4.95

Creamy Hot Oatmeal Served with Brown Sugar, Cinnamon and Granola

Sides

One Egg \$3.00
Bacon, Sausage, Ham \$4.00
Hash Browns \$3.00
Specialty Breakfast Breads \$3.00
Seasonal Fruit \$5.00
Country Sausage Gravy \$4.00

Beverages

Freshly Brewed Coffee \$3.25
Freshly Squeezed Orange Juice \$3.95
Assorted Juices: Grapefruit, Tomato, V8, Apple, Cranberry, or Pineapple \$3.55
Milk - Whole, 2%, or Skim \$3.35

Executive Chef Spencer G. Wolff

*We kindly request one check for your table, and there will be a service charge of 18% added to parties of six or more. There is a split plate charge of \$2.
Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses.*