



# BREAKFAST

## BREAKFAST FEATURES

### Tradition Breakfast

Two eggs any style, house breakfast potatoes, choice of bacon, or sausage, choice of biscuit, or white, wheat or rye toast

### Omelet

Choice of Swiss, cheddar, mozzarella, bacon, ham, turkey, mushrooms, tomatoes, spinach or onions

### Egg's Benedict

Toasted English muffin, Canadian bacon, poached eggs and a citrus hollandaise sauce, served with house potatoes

### Pancakes

Buttermilk or buckwheat with whipped butter and maple syrup

### Belgian Waffle

Plain or Pecan waffle, whipped cream, fresh berries and maple syrup

### Oatmeal

With granola, berries and reduced fat milk



## BREAKFAST SIDES

\$8	<b>Breakfast Meat</b>	\$3
	Two slices crisp bacon, or two sausage patties	
	<b>Toast</b>	\$2
	Choice of English muffin, white, wheat, or rye bread, assorted preserves	
\$9	<b>Biscuit</b>	\$2
	Fresh baked biscuit, assorted preserves	
\$10	<b>One Egg</b>	\$2
	One egg any style	
	<b>Assorted Fruit Cup</b>	\$3
\$6	Varieties of Fresh Fruit	
	<b>Single Fruit Cup</b>	\$5
	Cup of fruit of your choice	
\$6	<b>Cup of Berries</b>	\$7
	Cup of mixed berries or berry of your choice	
\$5	<b>Yogurt Parfait</b>	\$6
	Strawberry, Vanilla, or Plain Greek, fresh fruit, granola	
	<b>House Breakfast Potatoes</b>	\$3
	Diced Yukon Gold potatoes, onions, bell peppers	

## BEVERAGES

### Fresh Lavazza Coffee

Regular or Decaf

### Juice

Orange, Apple, Cranberry, Lemonade, Vegetable

### Milk

2% Milk, Lactose Free Almond Milk

= Vegetarian Dish    = Spicy    = Sugar Added    = Gluten Free    = Gluten Free Possible

*The consumption of raw or under cooked eggs, meat, poultry, or shellfish may increase your risk of foodborne illness*