



# BREAKFAST MENU

Served Saturday/Sunday 8:30 am – 11:30 am

## Simple Fare

### *Yogurt & Granola Parfait*

Vanilla Yogurt, fresh fruit, granola

### *Stone Ground Oatmeal with Seasonal Fruit*

Served with sides of seasonal fruit, brown sugar, milk, honey, and butter

### *"Fresh Squeezed" Citrus Juices*

Orange, grapefruit, or blend

### *Apple Fritters*

Doughnut style fritters mixed with caramelized cinnamon apples then iced and topped with powdered sugar

### *Biscuits and Gravy*

Buttermilk biscuits with country style sausage gravy

## Farm Fresh Eggs

(All egg dishes are served with home fried potatoes & choice of white or wheat toast or English muffin)(Egg Beater available upon request)

### *Two Eggs to Order*

Two eggs any style with choice of sausage or bacon

### *Italian French Toast*

Two over easy eggs and roasted red bell pepper sautéed inside slices of hollowed French bread

### *Crab Omelet*

Three egg omelet with Dungeness crab or chopped prawns and Fontina cheese

### *Your Favorite Omelet*

Three egg omelet served with your choice of bacon, diced ham, country sausage, red peppers, mushrooms, onions, diced tomatoes, spinach, cheddar, Swiss, or jack cheese

### *Eggs Benedict*

English muffin, ham steak and poached eggs topped with hollandaise

### *Florentine Benedict*

English muffin, country sausage, and poached eggs, topped with sautéed spinach, onion and a Fontina/Parmesan mornay sauce

# From the Griddle

## *Banana Foster French Toast*

Cream Cheese and toasted coconut stuffed French Toast topped with banana sautéed in melted brown sugar, butter, and Cognac

## *Classic French Toast*

Two French Toast— topped with powdered sugar and butter, served with maple, classic, or sugar free syrup

## *Harvest Pancakes*

Whole grain buttermilk pancakes mixed with oats, pecans, currents, raisins, and caramelized apples — topped with butter and served with maple, classic, or sugar free syrup

## *Short Stack Buttermilk Pancakes*

Buttermilk pancakes—topped with butter and served with maple and classic syrup

## *Classic Stack Buttermilk Pancakes*

Our Short Stack along with two eggs any style and your choice of bacon or sausage

# Specialties

All specialty dishes are served with two eggs any style, home fried potatoes & choice of white or wheat toast or English muffin)

## *Corned Beef Hash*

Shredded corned beef griddle fried with diced potatoes, onions, and peppers

## *Country Fried Steak*

Rib-eye steak breaded and griddle fried— topped with country sausage gravy

## *Country Fried Pork Chop*

Bone-in center loin pork chop breaded and griddle fried— topped with country sausage gravy

## *Bone In Ham Steak*

Bone-in ham steak glazed and griddle fried

# Sides

*Smoked Bacon Strips* (4)

*Country Italian Sausage Patties* (2)

*Toast (French, wheat, English muffin)*

*Egg (each)*

*Biscuit and Gravy*

*Buttermilk Pancake* (2)

*Fresh Fruit*

*Home Potatoes*

# Beverages

*"Fresh Squeezed" Citrus Juices:* Orange, grapefruit, or blend

*Coffee/Tea:* Regular, Decaf, Iced Tea, Hot Tea

*Soft Drinks:* Fountain: Coke, Diet Coke, Cherry Coke, Sprite, Orange, Pibb Xtra, Lemonade (Free Refills)

Bottle: Root Beer-Henry Weinhard's (No Free Refills)

*Draft Beer:* Budweiser, Bud Light, Coors Light (All 16oz)

Blue Moon, New Castle, Pyramid Hefeweizen, Sierra Nevada, Featured Draft (*ask your server*)

*Bottled Beer:* Budweiser, Bud Light, Coors, Coors Light, Miller Lite, MGD, Michelob Ultra, Odoules Amber, Pabst Corona, Guinness, Pacifico, Heineken, Samuel Adams