

BREAKFAST BUFFET \$19.75 ADULTS
AND \$12 CHILDREN
PLUS TAX AND GRATUITY



COFFEE

- DRIP COFFEE \$5
- ESPRESSO \$6
- CAPPUCCINO \$7
- LATTE \$7

CRAFT JUICES

- JUMP START (VN/GF)
Orange, Grapefruit, & Lemon
- GREEN GODDESS (VN/GF)
Cucumber, Celery, & Apple
- FRESH SQUEEZED ORANGE
(VN/GF)
16OZ \$12



DRINKS

- ORANGE, GRAPEFRUIT
APPLE JUICE, MILK
CHOCOLATE MILK \$5
- SELECTION OF
HOT TEAS \$5
- BOTTOMLESS DRINKS \$5
PEPSI PRODUCTS
SWEET TEA, UNSWEET TEA

MAINS

BREAD PUDDING (V)
FRENCH TOAST
Berries/Maple Syrup
Vanilla Cream/Powdered Sugar
\$17

BUTTERMILK (V)
PANCAKES
Berries/Praline Pecans
Powdered Sugar
\$15

MALTED WAFFLE (V)
Maple Syrup/Vanilla Cream
Berries/Powdered Sugar
\$15

SMOKED SALMON*
Choice of Bagel/Cream Cheese/Tomato
Sweet Onion/Caper/Egg
\$18



OATMEAL BRULEE (VN)
Berries/Brown Sugar
Praline Pecans
\$11

THREE EGG OMELET* (GF)
Garden ingredients/Ham/Bacon
Sausage/Cheddar Cheese
Hash Browns/Choice of Toast,
GF Toast Available
\$17

TWO CAGE FREE EGGS* (GF)
Any Style/Hash Browns
Choice of Breakfast Meat/Toast
GF Toast Available
\$15

AVOCADO TOAST*
Wheat Toast Points/Egg Whites
Garden Greens
Champagne Vinaigrette
GF Toast Available
\$16

BRISKET EGGS BENEDICT*
House Smoked Brisket/Poblano
Hollandaise/Two Cage Free Eggs
Hash Browns
\$17

BREAKFAST TACOS*
Scrambled Eggs
Flour Tortilla/Refried Beans
Plain Ole Tomato Salsa/Guacamole
Hash Browns/Choice of Meat
\$16

STEAK AND EGGS* (GF)
Two Eggs Any Style
12oz NY Strip
Hash Browns/Choice of Toast
\$36

SAUSAGE BISCUITS AND GRAVY*
Two Eggs Any Style
Hash Browns
\$15



ADD ONS

THREE THICK CUT BACON (GF) \$6

CHOICE OF TOAST \$4

WHITE/WHEAT/RYE/SOUR DOUGH/GF/ENGLISH MUFFIN

SEASONAL FRUIT (VN/GF) \$10

THREE TURKEY SAUSAGE (GF) \$5

BAGEL WITH CREAM CHEESE \$5

RUBY RED GRAPEFRUIT \$7
GRANOLA (V)

HAM STEAK (GF) \$8

THREE PORK SAUSAGE PATTIES (GF) \$8

FRESH FRUIT PLATE (GF)
Seasonal Berries/Greek Yogurt \$14

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All egg dishes are garnished with green onions.*

GF – GLUTEN FREE V – VEGETARIAN VN – VEGAN