



Breakfast Specialties

Served from 7-10am

All eggs served with hash browns and toast

Two Farm Eggs Any Style

Buttermilk Pancakes

Sliced Bananas, Chocolate Syrup, Powdered Sugar

Gourmet Omelet

Choice of Fresh Local Farm Vegetables and Cheeses

Cheese Blintzes

Berry Sauce & Sour Cream

Challah French Toast

Seasonal Berries, Powdered Sugar, Pure Maple Syrup

Smoked Salmon Benedict

Sliced Smoked Salmon, English Muffin, Poached Egg,
Hollandaise Sauce, Seasonal Fruit

Lox and Bagel

Tomato, Onion, Capers, Cream Cheese, Hard Boiled Egg

Croissan'wich

Scrambled Eggs, Chipotle Mayo, Sliced Tomato, Sliced Avocado,
Melted Chihuahua Cheese, Toasted Croissant, and Seasonal Fruit

Small Bites

Oatmeal or Cream of Wheat

Apples, Cranberries, and Brown Sugar

Cold Cereal

2% Milk, Selection of Assorted Cereals

Fruit Platter

Honey Yogurt

Yogurt Parfait

Berries, Granola and Honey

Breakfast Sides

Whole Fruit: Apple, Orange or Banana

Applewood Smoked Bacon, or Breakfast Sausage

Baked Goods

Coffee, Decaf or Tea Included

English Muffin, White or Wheat Toast

Chocolate Croissant, Muffin, Danish or Donut

Beverages

Freshly Brewed Coffee, Decaf or Tea

Cappuccino or Espresso

Apple, Cranberry or Orange Juice

Delivery charge

Entrées may be prepared vegetarian or gluten-free upon request All items prepared low sodium