

Breakfast Menu

Nearly

(Egg dishes served with Breakfast Potatoes and your choice of White, Wheat or Rye Toast)

Breakfast Club

Two Farm Fresh Eggs with choice of Hickory Smoked Bacon or Fennel Sausage
10.00

Heirloom Breakfast

Two Farm Fresh Eggs, two Pancakes, choice of Hickory Smoked Bacon or Fennel Sausage
11.00

Steak and Eggs

Two Farm Fresh Eggs and 5 oz. Flat Iron Steak grilled to your liking
14.00

Signature Omelet

Choose up to three of the following ingredients to create your own flavor combination
10.00

Hickory Smoked Ham, Bacon or Fennel Sausage, Spinach, Mushroom, Onion, Heirloom Tomato, Broccoli, Bell Pepper, Provolone, Cheddar, Swiss, American or Feta Cheese

Egg White Omelet

Choose any 3 items listed above
10.00

Vegetarian Omelet

Fresh Seasonal Vegetables all sauteed with Cheddar Cheese
10.00

* Egg Beaters Available Upon Request

Buttermilk Pancakes

Three enormous Buttermilk Pancakes grilled till golden brown with Whipped Butter & Authentic Maple Syrup
9.00

French Toast

Three slices of traditional golden brown French Toast made with Cinnamon Egg Battered Bread finished with Whipped Butter, Authentic Maple Syrup and a dusting of Powdered Sugar
9.00

Add any two toppings:

Peanut Butter Chips, Chocolate Chips, Strawberries, Blueberries, Bananas, Pecans or Whipped Cream
2.00



Hotel & Restaurant est. 1918

Bountiful Breakfast Buffet

Farm Fresh Scrambled Eggs, Chefs choice Egg Du Jour, Hickory Smoked Bacon & Fennel Sausage, Breakfast Potatoes, Belgian Waffle station, Breakfast Breads & Pastries, Fresh Fruit, Yogurt, assorted Cold Cereals and Hot Oatmeal Bar with Brown Sugar, Raisins, Dried Cranberries, sliced Almonds, Pecans & Granola

10.50

The Lighter Side

"Continental Buffet"

Breakfast Breads & Pastries, Fresh Fruit, Yogurt, assorted Cold Cereals and Hot Oatmeal Bar
7.00

Hot Oatmeal

Steel Cut Oats served with Brown Sugar, Raisins, Pecans and a side of Milk
6.00



The History Of

Heirloom Fruits & Vegetables

Our American Bistro menu features hand crafted daily entrées and small plate specials utilizing an array of heirloom fruits and vegetables, farm fresh ingredients, and locally sourced cuisine. So what makes an Heirloom fruit or vegetable offering so different? It's organic and open-pollinated unlike those grown from hybrid plants and assures that year over year it will produce the characteristics of its parent plant.

This guarantees a resurgence of distinct and enhanced flavor, and many believe heirlooms are so superior that no growing season should be wasted on anything else. Many of the Heirloom fruits and vegetables offered have been maintained for decades by small family farmers and home gardeners.

 Heart Healthy Option

