

BREAKFAST

OMELETS AND EGGS

Served with breakfast potatoes, artisan wheat, sourdough toast, or English muffin

Farm House Breakfast – Two eggs any style with choice of ham, bacon, sausage patty or links	10
Ham and Tillamook Cheddar Omelet – Ham and Tillamook medium cheddar cheese	11.50
Florentine Omelet – Fresh spinach, crimini mushrooms, natural Swiss cheese	11.50
Meat Lovers Omelet – Sausage, ham, bacon and Tillamook cheddar	11.75
Egg White Omelet – Smoked tomato, ricotta cheese, fresh basil, dry toast and fresh fruit	11.50

HOUSE SPECIALTIES

French Toast – Batter dipped cinnamon raisin bread with caramelized apples, butter and syrup	9.75
Cakes and Eggs – Buttermilk pancakes, two eggs, bacon strips or sausage patty, butter and syrup	10.75

BREAKFAST BUFFET

Items vary but may include:

Scrambled eggs, specialty egg dish, variety of breakfast meats, breakfast potatoes, spicy cheese grits, biscuits and gravy, waffles, house granola, oatmeal, fresh fruit, berries, Greek yogurt, assorted savory and sweet breads, orange juice, coffee, specialty coffee or hot tea **12**

BREAKFAST SKILLETTS

Sonora – Eggs, any style, breakfast potatoes, veggies, chorizo, pepper jack cheese, and fresh salsa	12
Country – Eggs, any style, breakfast potatoes, sausage, bacon, cheese, onions, and peppers	11.75
Denver – Eggs, any style, breakfast potatoes, diced ham, Tillamook cheddar, bell pepper, and onion	11.50
Healthy – Egg whites, breakfast potatoes, mushrooms, onion, spinach, ricotta, and fresh salsa	12

À LA CARTE

Oatmeal, raisins, brown sugar	5.25	Link sausage, ham or bacon	4.75
One egg, cooked to order	3.00	Toast	2.75
Two eggs, cooked to order	4.00	Fruit yogurt	3.00
Breakfast Potatoes	4.25	Bagel & cream cheese	4.00
Assorted cold cereal	4.00	Assorted breakfast breads	2.50
One pancake	3.75	Side of fruit	3.00

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

Executive Chef Jesus Amaro