

In-Room Dining Breakfast Menu

Served Daily 6a.m.-11a.m.

MAIN PLATES

The Breakfast Standard	\$14
Two Farm Fresh Eggs, Choice of Breakfast Meats, Served With Country Griddled Red Bliss Breakfast Potatoes, Roasted Asparagus and Oven Dried Tomatoes and Toast	
Country Vegetable Frittata	\$15
Brown Local Cage Free Farm Eggs or Whipped Egg Whites, Grilled Onions, Roasted Holland Peppers, Asparagus, Oven Dried Tomatoes, Fresh Chopped Parsley and Served With Fresh Pico De Gallo, Griddled Red Bliss Potatoes, Green Tomatillo Salsa and Choice Of Toast	
Breakfast Kaiser Sandwich	\$14
Fresh Brioche Kaiser, Pan Fried Eggs, American Cheese, Choice of Breakfast Sausage Patty, Bacon or Grilled Ham With Griddled Red Bliss Potatoes	
Create Your Own Omelette	\$16
Choice of 4: Roasted Holland Peppers, Baby Spinach, Asparagus, Wild Mushrooms, Griddled Onions, Fire Roasted Tomatoes, Aged Cheddar, Crumbled Feta, Imported Swiss, Goat Cheese, Country Ham, Bacon, Sausage, Served With Griddled Red Bliss Potatoes and Toast	
Buttermilk Griddled Pancakes (Gluten Free Available)	\$13
Warm Maple Syrup and Whipped Butter Additional Toppings for \$2.00 ea. "Banana, Strawberry or Blueberries"	
House Signature Brioche Nutella Stuffed French Toast	\$14
Served with Candied Bacon and Warm Maple Syrup	
Lodge Cast Iron Presented Buttermilk Waffle	\$13
Whipped Cream, Butter, Toasted Pecans, Seasonal Strawberries with Maple Syrup	
Chilaquiles	\$15
Fried Egg, Seasoned Pulled Pork Sliced Jalapenos, Tomatoes, Fresh Cilantro, Queso Fresco, Salsa Verde, Corn Tortillas	

GRAINS / FRUITS / STARTER

Seasonal Fruit Plate	\$10
Pineapple, Melons, Berries, Seasonal Fruit with Banana and Strawberry Puree	
Steel Cut –Irish Oatmeal	\$8
Served with Warm Milk, Raisins and Brown Sugar	
Assorted Dry Cereals	\$7
Granola, Cheerio's, Fruit Loops, Frosted Flakes, Frosted Mini Wheat's, Raisin Bran, Special K or All-Bran with Strawberries and Sliced Bananas	
House Made Granola and Greek Yogurt Parfait	\$9
Vanilla Yogurt, House Made, Sorghum Almond Granola, Fresh Mint, Mix Berry Compote	
Morning Bakery Basket	\$10
Buttery Croissant's, Today's Freshly Baked Muffins, Banana Nut Loaf, Whipped Butter and Fresh Fruit Preserves	

All Private Dining Orders are Subject to Tax, 20% Service Charge and \$5 Delivery Charge
Dial 3220 to Place your Order

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SIDES

Breakfast Meats	\$5
Choice of: Grilled Ham Steak, Country Sausage, Griddled Turkey Sausage Patty, Crisp Applewood Bacon or Healthy Chicken Apple Sausage	
New York Bagel	\$5
Whipped Butter, Cream Cheese and Fruit Preserves	
Selection of Toasted Breads	\$4
Country White, Whole Grain Wheat, Gluten Free, Marble Rye or Brioche	
Griddled Red Bliss Breakfast Potatoes	\$5

Young Adults Children's Menu

Pancake Stack	\$10
Seasonal Strawberries with Maple Syrup	
French Toast	\$10
Seasonal Strawberries with Maple Syrup	
Kettle Cooked Scrambled Eggs	\$9
Two Strips of Apple Wood Bacon or Breakfast Sausage Link and White Toast	
Melange of Fresh Fruits	\$9
Assorted Fresh Fruits and Seasonal Berries	

REFRESHMENTS

SELECTION OF ASSORTED TEA	\$4
Herbal / Regular / Decaffeinated	
FRESHLY BREWED COFFEE	\$4
Regular / Decaffeinated	
ESPRESSO	\$3
CAPPUCCINO / LATTE	\$5
CHILLED FRUIT JUICE	\$4
Orange / Apple / Cranberry / Tomato / Grapefruit / Pineapple	
COLD PRESS JUICE	\$7
Protein Power Green/Smooth Greens & Kale/Organic Ginger Limeade/Organic Coconut Matcha	
MILK	\$3
Whole / Skim / 2% / Soy / Chocolate	

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