

Day Break

Wild Berry Parfait

Greek yogurt, granola, fresh berries, and fresh raspberry coulis.

\$10

French Toast

Egg battered cinnamon toast bread. Topped with whipped cream and served with fresh fruit and maple syrup.

\$12

Egg White Scramble

Egg whites with spinach, mushrooms, onions, sundried tomato, and goat cheese. Served with fresh fruit.

\$12

Berry Belgian Waffle

Fresh seasonal berries, Belgian waffle, raspberry coulis, and honey butter.

\$14

Steel Cut Oatmeal

Accompanied by fresh berries, brown sugar, and 2% milk.

\$7

Biscuits & Gravy

Two buttermilk biscuits and country gravy. Served with sausage patties, hash browns, & two eggs.

\$12

The King

Cinnamon French toast, stuffed with peanut butter and bananas. Topped with caramel and candied pecans.

\$15

The Belgian Waffle

Maple syrup and honey butter.

\$10

Eggspress Yourself

Two eggs cooked to your preference, accompanied by hash browns or fresh fruit & toast.

Country Fried Buttermilk Steak

\$15

Applewood Bacon

\$12

Grilled Ham Steak

\$14

Chicken Apple Sausage

\$14

Kobe Top Sirloin 8 oz.

\$23

Sausage Patties

\$14

New York Steak 10 oz.

\$26

Pancakes

Served with butter & maple syrup.

Choose a pancake flavor:

Buttermilk, blueberry crunch, chocolate chip, banana pecan or bacon. \$10

Pancake Combo

Two eggs cooked to your preference, accompanied by bacon or sausage patties. \$16

Your Omelet Your Way

Choose Five Items.

Three egg omelet, with your choice of:

Spinach, tomato, scallions, onions, mushrooms, bell peppers, cheddar cheese, Gruyère cheese, Jack cheese, goat cheese, bacon, sausage or ham. \$13

– Omelets are served with hash browns and toast.

Top with fresh avocado \$3 Additional items \$1 –

Mid-Morning

Havana Pork Hash

All natural braised pork, shaved ham, Gruyère cheese, scrambled eggs, red potatoes, and grain mustard sauce. *– Served with toasted bread.* \$14

Huevos Rancheros Skillet

Two mazina tortillas layered with refried beans, ranchero sauce, cheddar cheese, eggs, avocado, and crispy tortilla strips. \$12

A.M. Burrito

Avocado, peppered sausage, red potatoes, cheddar cheese, and soft scrambled eggs. Served with fresh fruit. \$10

Blue Crab Omelet

French style omelet with blue crab, Gruyère cheese, and béarnaise. Accompanied by fresh fruit. \$16

Prime Time Hash

Herb roasted prime rib, red potatoes, white onions, mushrooms, garlic aioli, and two eggs any style. *– Served with toasted bread.* \$16

Chicken Confit & Goat Cheese Omelet

Olive oil braised chicken, baby spinach, mushrooms, egg whites, and goat cheese. *– Served with hashbrowns & toasted bread.* \$13

Chilaquiles

Shredded chicken or braised pork, avocado, corn tortilla, ranchero sauce, two eggs over easy, Cotija, Jack cheese, and cilantro crema. \$12

Croque Madame

Grilled ham, Gruyère cheese, grilled Amish bread, Mornay sauce, and sunny side up egg. Served with fresh fruit. \$14

The Benedicts

All Benedicts come with two poached eggs & fresh fruit.

The Classic

Sourdough English muffin, Canadian bacon, and hollandaise sauce. \$13

Sea Breeze

Lemon-thyme bread, spinach, blue crab cake, and red pepper hollandaise sauce. \$16

So-Cal

Grilled asiago bread, turkey, tomato, avocado, and Mornay sauce. \$14

Having A Side

Applewood Bacon	\$4	Chicken Apple Sausage	\$5	Ham Steak	\$6
Sausage Patties	\$5	Fresh Berries	\$6	Buttermilk Biscuit	\$3
Hash Browns	\$3	Fresh Cut Fruit	\$4	Blueberry Muffin	\$5

Beverages

Coffee

Regular or Decaf \$3

Tea

Iced Brewed Tea, Raspberry Tea, Black or Herbal Tea \$3

Pepsi

Pepsi, Diet Pepsi, Mist Twist, Root Beer, and Dr. Pepper \$3

Menu prices do not include sales tax or gratuity.
A service charge of 18% will be added to all parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
Menu items subject to availability. Prices subject to change without notice.