

GOOD MORNING

All plates come with house-made scones with local preserves and yogurt.

Local apple french toast \$8
Egg dipped baguette, topped with local apples and maple syrup. Dusted in cinnamon sugar.

Continental plate \$8
Fresh fruit with oatmeal and brown sugar.

Smoked trout \$16
Toasted bagel with cream cheese, cucumber, dill, red onion, capers and microgreens.

Eggs benedict \$19
Bacon on grilled bread, poached eggs, hollandaise sauce and breakfast potatoes

Salsa and cheddar omelette \$16
Three farm fresh eggs, aged cheddar, mild salsa, breakfast potatoes and grilled bread

Light breakfast \$16
1 egg any style with 1 slice of ham, 1 sausage or 2 bacon, breakfast potatoes & grilled bread

Lumberjack breakfast \$19
3 eggs any style with 2 slices of ham, 2 sausage and 2 bacon, breakfast potatoes and grilled bread

Sides (when added to a main)

2 eggs \$5	Bacon \$4	Sausage \$5
Home Fries \$4	Toast \$3	Fruit Bowl \$6
Single Pancake \$6		

Drinks

Juice \$4	Milk \$4	Espresso \$4.50
Orange	Pop \$4	Americano \$4.50
Apple	Hot Chocolate \$5	Cappuccino \$5.50
Cranberry	Perrier \$4	Iced coffee \$6

Breakfast cocktails

Mimosa \$8.00	Bloody Mary \$9.00	Caeser \$9.00
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*In-house guests receive an \$8 credit towards breakfast entrées.
Allergy alert: candied nuts can be used with plate garnishing.