

A Few Favorites

Bowl of Fresh Fruit & Berries

Seasonal Fruit served with Honey Cream Half Bowl Berries Only

Granola with Fresh Berries

Warm Irish Steel Cut Oatmeal

Served with Brown Sugar, Raisins and Milk

Breakfast Trifle

Granola layered with Yogurt, Honey and Fresh Berries

Toasted Bagel

Served with Cream Cheese or Butter and Preserves

Sophia's Nutella Panini

Brioche Bread, Nutella, Sliced Bananas, Marshmallow Cream and Fresh Berries

Sides

Avocado

Applewood Smoked Bacon

Chicken Apple Sausages

Smoked Salmon

Two Eggs

Housemade Salsa or

Hollandaise Sauce

Roasted Red Potatoes

One Pancake

100% Vermont Maple

Syrup

Toast or Croissant

Sour Cream

Jack or Cheddar Cheese

Breakfast Entrees

All our egg dishes are served with our oven roasted red potatoes

Red House Frittata

Fresh Spinach, Artichoke Hearts, Roasted Red Peppers, Parmesan and Jack Cheese served with Housemade Salsa and Roasted Red Potatoes

Breakfast Sandwich

Scrambled Eggs, Cheese and Ham on a Toasted Croissant served with Housemade Salsa and Roasted Red Potatoes

Traditional Ham Benedict

Served open faced on a Toasted Croissant topped with Two Poached Eggs, Hollandaise Sauce and Roasted Red Potatoes

Smoked Salmon Benedict

Smoked Salmon served open faced on a Toasted Croissant topped with Two Poached Eggs, Hollandaise Sauce and Roasted Red Potatoes

Chorizo and Eggs

Authentic Lean Mexican Sausage with Scrambled Eggs, Sour Cream, Housemade Salsa, Tortillas and Roasted Red Potatoes

Classic Country Breakfast

Two Eggs, Choice of Maple Smoked Bacon, Chicken Apple Sausages or Ham, Housemade Salsa and Baguette Toast

(Substitute Pancake for Potatoes and Toast)

Smoked Salmon on a Potato Pancake

Served with Creme Fraiche, Red Onions, Capers and Fresh Dill

Add One Poached Egg

Breakfast Crostini

Toasted French Baguette, Mascarpone Cheese, and Fresh Berries Lightly Drizzled with Honey

Buttermilk Pancakes - Light and Fluffy!

Two Buttermilk Pancakes, Butter and Syrup With Fresh Mixed Berries or Bananas, Butter and Syrup

With 100% Vermont Maple Syrup

Cinnamon Brioche French Toast

Thick-cut Cinnamon Swirl Brioche, with Orange Marmalade Butter, Berries and Syrup With 100% Vermont Maple Syrup



Ped Vouse afe
Daily Beverage Selection

Coffee & Espresso

Italian Roast House Brewed Coffee or Decaf

Espresso - Double Shots

Cappuccino

Cafe Latte

Cafe Mocha

Option to add Torani Flavored Syrup to your Coffee Beverage

Teas - Mighty Leaf Organic Hot Teas

Your Choice of...

Vanilla Bean, Chamomile Citrus, English Breakfast, Herbal Decaf Earl Grey, Earl Grey Caffeinated, Herbal Mint, Jasmine & Green Tea (with tea bag)

Option to add a Pot of Tea with Tea Service

To insure quality and freshness, our kitchen prepares everything to order. Your patience is appreciated. Please be aware that many of our dishes have ingredients which are not listed on the menu. If you have any restrictions, please inform your server.

This Menu is a Sample of our offerings and all menu items and prices are subject to change.

An 18% gratuity will be added to parties of 6 or more. We accept all major credit cards.

Beverages

Glass of Prosecco, Sparkling Italian Wine

Mimosa - with Orange, Grapefruit or Cranberry Juice

Orange, Grapefruit, Cranberry or Fresh Pressed Apple Juice

Lemonade - Fresh Made

Iced Tea - House Brewed, Unsweetened

Arnold Palmer - Iced Tea and Fresh Made Lemonade

Milk

Hot Chocolate with Real Whipped Cream Made with Milk

Sparkling Waters & Sodas

Pelligrino Sparkling Water - 750 ml

Sparky's Locally Bottled Root Beer

Pepsi & Diet Pepsi

Dr. Pepper & Diet Dr. Pepper

Sobe Sugar Free Cranberry - Grapefruit

Sierra Mist

