

## MENU

### ENTREES

**House Made Granola Bowl 10**

*Greek Vanilla Yogurt, Honeycomb, Fresh Berries, Toasted Almonds*

**Smoked Salmon Board 17**

*Smoked Atlantic Salmon, Sliced Hard Boiled Egg, Capers, Red Onion, Whipped Cream Cheese, Lavash*

**Smashed Avocado Toast 15**

*Marinated Tomatoes, Caramelized Onions, Poached Egg, Goat Cheese, Multi Grain Bread*

**Classic Breakfast 15**

*Two Eggs, Applewood Bacon and Sausage, Served with O'Brien Potatoes and Toast*

**Vegetarian Omelet 16**

*Marinated Tomatoes, Peppers, Spinach, Mushrooms, Caramelized Onions, Mozzarella Cheese, Served with O'Brien Potatoes and Toast*

**Black Forest Ham and Cheddar Cheese Omelet 16**

*Served with O'Brien Potatoes and Toast*

**Quiche Lorraine 16**

*Bacon Lardons, Gruyère and Swiss Cheese Accompanied with Crème Fraiche and Berries*

**Jalapeno Cheddar Biscuits and Chorizo Gravy 16.5**

*Served with Two Eggs*

**Breakfast Tacos 16.5**

*Scrambled Eggs with Monterey Jack Cheese, Chorizo, Chipotle Cream on a Flour Tortilla*

**Brioche French Toast 17**

*Crème Anglaise, Brûlée Orange, Two Eggs*



## MENU

### SIDES

Steel Cut Oatmeal 7

Single Egg (Scrambled, Poached or Fried) 4

Egg Whites 4

Bacon 5

Turkey Bacon 5

Sausage Links 5

O'Brien Potatoes 4

Freshly Baked Croissant 6

Bagel and Cream Cheese 6

Fresh Seasonal Fruit and Berries 8

### KID'S MENU

Scrambled Eggs and Toast 8

French Toast 10

Pancakes (Plain, Blueberry or Chocolate) 10

*Each item served with choice of bacon or sausage links.*

### BEVERAGES

Coffee, Tea or Decaf 4.5

Juice 4

Fresh Smoothies (Strawberry, Blueberry or Banana) 8

Bloody Mary 12

Mimosa with Domaine Ste. Michelle 12

