

SEASONAL. UP NORTH. COMFORT FOOD



BREAKFAST BUFFET

Overnight Oats Bar - raspberries, kiwi, strawberries, blueberries, almonds, chia seeds, pecans

Greek Yogurt Parfait Bar - dried cherries, homemade granola, sliced strawberries, blueberries, almonds, chia seeds, local honey

Sliced Fruit Display - pineapple, grapefruit, watermelon, oranges, grapes, strawberries, blueberries

Bagel & Lox Smoked Salmon Display - capers, hard egg, sweetie drops, pickled onions, avocado, sliced cucumber, lemon wedges, Boursin

Domestic Meat & Cheese Display

Daily Crepes

Assorted Cereals & Homemade Granola

Gourmet Pastries, Danish, & Donut Holes

Toast Station - sourdough, wheatberry, plain bagels, English muffin

Scrambled Eggs - shredded cheese, herbed mushrooms & salsa on side

Specialty Benedict or Quiche

Mini Breakfast Burritos, rojo mole sauce

Pancakes or Cinnamon Swirl French Toast - local Dennis Sparks maple syrup

Redskin Potatoes sautéed with Peppers & Onions or Hash Browns

Biscuits & Homemade Sage Sausage Gravy

Crisp Bacon, Ham, & Sausage Links

Chef-Attended Omelet & Waffle Station - (egg whites available)

Coffee, Tea, & Soft Drinks

Adults \$21.95 • Kids 7-12 \$12.95 • Kids 6 & under \$8.95

JUICES Apple, Orange, Grapefruit, Tomato, Cranberry, or V8 Large 3

CREAM CUP DAIRY MILK 2%, Chocolate, or Skim Large 3

Full breakfast menu also available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY COFFEES

ESPRESSO \$3.50

CAFÉ LATTE 4.25

BREVE 4.25

CAPPUCCINO 4.25

CAFÉ AMERICANO 3.50

CAFÉ MOCHA 5.00

HOT CHAI 4.25

Flavors available: Caramel, Hazelnut, Raspberry, and Vanilla (regular & sugar-free).

\$1 upcharge