



BREAKFAST MENU

BREAKFAST HOURS
SATURDAY 8-11AM
SUNDAY 9AM-3PM

STARTERS

Simit and Lox* \$21

House-made Turkish bagel, cream cheese, tomato confit, cucumber, capers, cold smoked salmon, dill, red onion and parsley salad.

Mini Breakfast Corndogs \$13

Ground sausage. House cornbread-pancake Batter. WhistlePig Barrel Aged Maple cream dipping sauce.

Scotch Eggs* \$16

Medium boiled eggs encased in our house breakfast sausage, breaded and deep-fried. Served with Mustard caraway sauce and pickled mustard seed.

MAINS

Croque Madame* \$19

Black Forest Ham, gruyere cheese, Mornay sauce served on sourdough bread with two eggs your way. Served with hash browns.

Pastrami & Egg Sandwich* \$19

Shaved pastrami, gruyere cheese, two eggs your way and served on an everything Bagel. Served with hash browns.

Smothered Breakfast Burrito* \$21

Bacon, chorizo, hash browns, onions, cheddar cheese, peppers, mushrooms and two eggs your way. Smothered in house sausage gravy.

Biscuit & Gravy* \$18

Large soft Angel Biscuit, House Sausage gravy, two eggs your way. Served with hash browns.

Bay Lake* \$16

Two eggs your way, choice of protein, and choice of toast. Served with hash browns

Avocado Toast* \$17

Whole grain organic bread, tomato confit, avocado, cucumber, red onion, two eggs your way and everything bagel seasoning. Served with hash browns. *Veg
Add Cold smoked salmon-\$12

Breakfast Hotdish \$21

Mushrooms, peppers, onions, bacon, ham and sausage gravy. Topped with tater tots, cheddar cheese, two eggs your way and choice of toast.

Steak & Eggs* \$26

6-ounce sirloin steak, two eggs your way, choice of toast and served with hash browns. Try it country fried with house sausage gravy- \$4

Corned Beef Hash \$18

House corned beef, peppers, onions and baby red potatoes, two eggs your way and choice of toast.

Breakfast Pizza \$33

16 inch hand tossed, sausage gravy, cheddar and gruyere cheese, bell peppers, onions, bacon, mushrooms, eggs, and chorizo.

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

Veg=vegetarian DF=dairy free
GF=gluten free



BREAKFAST MENU

BUILD YOUR OWN OMELETE*

\$19

Three egg omelet, Select three ingredients below. Served with choice of toast and hash browns. Add additional ingredients \$2/ingredient.

Add one egg or egg whites for \$3

Meats

Chorizo
Bacon
Sausage
Ham

Cheese

American
Cheddar
Pepperjack
Swiss
Gruyere

Veggies

Bell peppers
Mushrooms
Onion
Tomato Confit
Jalapeños

BENEDICT'S

Traditional*

\$19

Thick cut Canadian Bacon, poached eggs, Hollandaise. Served on an English Muffin and served with hash browns.

Smoked Salmon*

\$25

*Cold smoked salmon, poached eggs, hollandaise and fried capers. Served on an English Muffin and with hash browns.

SWEETS

Banana Pancakes

\$16

Three house made buttermilk banana pancakes topped with apple compote and whipped cream. *GF *Veg

Crème Brûlée French Toast

\$18

House baked cinnamon roll bread dipped in our Crème Brûlée custard batter, Crème Brûlée Quenelle, fresh raspberries and sugar glass. Served with butter and maple syrup. *Veg

Stack of Flapjacks

\$14

Three house made buttermilk pancakes served with butter and maple syrup. *GF *Veg

French Toast

\$16

House battered, Brioche bread and served with your choice of apple, blueberry or peach compote. Served with butter and maple syrup. *Veg

SIDES

1 egg your way *GF \$3
4 Slices Applewood Smoked Bacon *GF \$5
4 Sausage Links \$5
Kielbasa *GF \$5
Ham Steak *GF \$5
Hash browns *GF \$5
American Fries *GF \$5
Toast- White, Wheat, Pumpernickel, Cranberry Wild Rice, Gluten Free, Sourdough, English Muffin \$5
Bagel- Everything, Plain, Blueberry \$5

BEVERAGES

\$4

JUICES

Orange
Apple
Cranberry
Pineapple
Grapefruit
Tomato

Coffee- Regular or Decaf Coffee
Hot Chocolate
Hot Tea
Coca-Cola Products

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