



MORNING STARTS

Steel Cut Oatmeal GF DF V	9
Apple Compote Brown Sugar	
Stone Ground Grits V	9
Yogurt Parfait GF V	8
Greek Yogurt Fresh Fruit Granola	
Biscuits & Gravy *	8
Split Biscuit Sausage Gravy	

SIDES

One Egg	4
Any Style	
Breakfast Meat	6
Bacon Sausage Patty –or– Country Ham	
Toasted Bagel v	6
Cream Cheese	
Yogurt	4

HANDHELDS

Served with Breakfast Potatoes

Breakfast Wrap	12
Scrambled Eggs Chopped Bacon Cheddar Cheese Sautéed Spinach Caramelized Onions Mushrooms Tortilla	
Croissant Sandwich	14
Fried Eggs Sausage Patties American Cheese	
Biscuit	4
Butter Jam	
Toast v	2
White Wheat Sourdough Marble Rye Gluten-Free	
Breakfast Potatoes v	5
Mixed Fruit v ^ⁿ	5
Chef’s Selection	

ENTRÉES

Served with Breakfast Potatoes

Two Eggs Any Style	15
Bacon & Sausage Patties Choice of Toast	
Mountain Lake Eggs Benedict	16
Poached Eggs Buttermilk Biscuit Country Ham Hollandaise Sauce	
Brioche French Toast v	14
Powdered Sugar Fresh Berries Maple Syrup	
Apple Butter Pancake Stack v	14
Powdered Sugar Apple Compote Maple Syrup	
Three Egg Omelet GF Comes with all options below	17
Bacon Sausage Onions Mushrooms Bell Peppers Tomatoes Cheddar Cheese American Cheese	
Harvest Skillet GF Comes with all options below	17
Choice of Egg Style Bacon Sausage Onions Mushrooms Bell Peppers Tomatoes Hollandaise Sauce	

Gluten-Free: GF | Dairy-Free: DF | Vegetarian: V | Vegan: VN
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
We care about your safety and dining experience.
Please inform your server of any allergies or dietary restrictions.

- Sodium content higher than daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.