



LOBBY
BAR & GRILL

BREAKFAST MENU

STARTERS

- Fresh Fruit Plate** \$7
Melon, pear, apple, candied pecan, and dates, finished with coffee whipped cream
- Apple Ginger Oatmeal**..... \$7
Spiced apples, vanilla yogurt, ginger snap streusel
- Pastry Basket**..... \$6
Chef's seasonal selection

- Acai Bowl** \$9
Acai berry bowl garnished with house made granola, almond butter, berries, bananas & shaved coconut
- Banana Bread Stuffed French Toast**..... \$7
Corn flake and almond crusted banana bread filled with banana cream topped with Nutella® and fresh berries

BREAKFAST CLASSICS

- All American**..... \$13
Served with choice of bread: sourdough, white, wheat, rye, English muffin. Traditional breakfast served with two eggs any style, hash browns or country potatoes, and your choice of sausage link or patty, country ham or bacon
- Steak and Eggs** \$19
Served with choice of bread: sourdough, white, wheat, rye, English muffin. NY steak prepared to your liking and served with two eggs any style, choose between hash browns or country potatoes
- Pancake Stack**..... \$13
Three buttermilk pancakes topped with berries, and powdered sugar served with two eggs any style and your choice of sausage link or patty, country ham or bacon

- French Toast** \$13
Texas style french toast with berries and powdered sugar served with two eggs any style and your choice of sausage link or patty, country ham or bacon
- Belgian Waffle** \$13
Traditional Belgian waffle topped with berries and powdered sugar, served with two eggs any style and your choice of sausage link or patty, country ham or bacon
- Eggs Benedict** \$12
English muffin layered with poached eggs, country ham and covered with hollandaise sauce, served with hash browns or country potatoes

Create Your Own Omelet..... \$13
Served with choice of bread: sourdough, white, wheat, rye, English muffin.
Made to order three-egg omelet with your choice of three items and served with your choice of hash browns or country potatoes

Meats - ham, sausage, short rib, bacon. **Vegetables** - bell peppers, onions, spinach, asparagus, cherry tomatoes, wild mushrooms, scallions, avocado. **Cheese** - cheddar, pepper jack, American, Gruyere, Swiss

Additional Ingredients \$1

SPECIALTIES

- Crab Cake Eggs Benedict**..... \$16
Served with choice of bread: sourdough, white, wheat, rye, English muffin. Two lump crab cakes, poached eggs, and hollandaise sauce, served with choice of hash browns or country potatoes and garnished with mixed greens
- Corned Beef Hash**..... \$15
Served with choice of bread: sourdough, white, wheat, rye, English muffin. House made corned beef short ribs over crispy country potatoes and caramelized beer onions, served with two eggs any style
- Vegetable Quiche**..... \$13
Served with choice of bread: sourdough, white, wheat, rye, English muffin. Wild mushroom, leek, and spinach egg custard, topped with melted Gruyere cheese

- Chicken and Waffles** \$16
Crispy fried chicken served on top of a Belgian waffle with country gravy and finished with an over easy egg and house made pickles
- Spanish Chorizo Scramble** \$15
Served with blue corn tortillas. A house blend of Spanish chorizo, Italian sausage, poblano peppers, and caramelized onions, served over country potatoes, and topped with sliced avocado and cotija cheese
- Garden Skillet**..... \$13
Served with choice of bread: sourdough, white, wheat, rye, English muffin. Sautéed vegetable hash of bell peppers, asparagus, wild mushrooms, Brussels sprouts, and sweet potatoes topped with two eggs any style and finished with sliced avocado

SIDES

- Hash Browns or Country Potatoes** \$5
- Pancakes**..... \$5
- Cup of Seasonal Fruit** \$5
- Greek Yogurt**..... \$5

- Cheese Grits** \$5
- Breakfast Sausage**..... \$5
- Country Ham** \$5
- Applewood Smoked Bacon**..... \$5

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.