

BREAKFAST MENU

-EARLY RISER STARTERS-

DAILY SMOOTHIE \$9

STEEL CUT OATMEAL
vanilla | brown sugar | raisins | pecans

FARMSTAND FRUIT PLATE \$14

YOGURT & BERRIES \$14
vanilla yogurt | granola | banana | berries | cocoa nibs | local honey

-FROM THE GRIDDLE-

BANANA PANCAKES \$18
chocolate chips | warm caramel | banana brulee

BUTTERMILK WAFFLE \$18
sweet mascarpone | lemon | blueberry compote

PEANUT BUTTER & JELLY FRENCH TOAST \$18
strawberry jam | warm peanut butter | sugared berries

-YOLKS & WHITES-

EGGSCLENT BEGINNINGS \$18
2 farm fresh eggs any style | breakfast potatoes | toast | choice of meat

BACK COUNTRY OMELET \$18
3 eggs | choice of 3 ingredients | toast | breakfast potatoes

cheddar | goat cheese | swiss | tomato | mushroom | spinach | bell pepper | onion | ham | bacon | sausage
additional ingredient \$1

MORNING SKILLET \$19
2 fried eggs | maple pork sausage | roasted peppers | crispy potato | cheddar | spicy maple | toast

BATTENKILL BREAKFAST WRAP \$18
scrambled eggs | peppers | onions | smoked bacon | cheddar | tomato salsa | breakfast potatoes

QUINOA & EGGS \$19
plant based scramble | smoked quinoa | butternut squash | roasted vegetables | cashew hollandaise

-SIDES-

smoked bacon \$6 | griddled ham \$6 | maple pork sausage \$7 |
chicken apple sausage \$8 | breakfast potatoes \$5 | toast \$4