ENTREES

House Made Granola Bowl  10
Greek Vanilla Yogurt, Honeycomb, Fresh Berries, Toasted Almonds

Smoked Salmon Board  17
Smoked Atlantic Salmon, Sliced Hard Boiled Egg, Capers, Red Onion, Whipped Cream Cheese, Lavash

Smashed Avocado Toast  15
Marinated Tomatoes, Caramelized Onions, Poached Egg, Goat Cheese, Multi Grain Bread

Classic Breakfast  15
Two Eggs, Applewood Bacon and Sausage, Served with O’Brien Potatoes and Toast

Vegetarian Omelet  16
Marinated Tomatoes, Peppers, Spinach, Mushrooms, Caramelized Onions, Mozzarella Cheese, Served with O’Brien Potatoes and Toast

Black Forest Ham and Cheddar Cheese Omelet  16
Served with O’Brien Potatoes and Toast

Quiche Lorraine  16
Bacon Lardons, Gruyère and Swiss Cheese Accompanied with Crème Fraîche and Berries

Jalapeno Cheddar Biscuits and Chorizo Gravy  16.5
Served with Two Eggs

Breakfast Tacos  16.5
Scrambled Eggs with Monterey Jack Cheese, Chorizo, Chipotle Cream on a Flour Tortilla

Brioche French Toast  17
Crème Anglaise, Brûlée Orange, Two Eggs
Sides
Steel Cut Oatmeal  7
Single Egg (Scrambled, Poached or Fried)  4
Egg Whites  4
Bacon  5
Turkey Bacon  5
Sausage Links  5
O’Brien Potatoes  4
Freshly Baked Croissant  6
Bagel and Cream Cheese  6
Fresh Seasonal Fruit and Berries  8

Kid’s Menu
Ages 12 and under
Scrambled Eggs and Toast  8
French Toast  10
Pancakes (Plain, Blueberry or Chocolate)  10
Each item served with choice of bacon or sausage links.

Beverages
Coffee, Tea or Decaf  4.5
Juice  4
Fresh Smoothies (Strawberry, Blueberry or Banana)  8
Bloody Mary  12
Mimosa with Domaine Ste. Michelle  12