

A la Carte

The Rancher

two cage-free eggs cooked to order, choice of breakfast meat, baby baker potatoes, sweet pepper vidalia onion medley and toast

\$9.25

Smoked Salmon Bagel

served with red onions, capers, sliced boiled eggs, cream cheese and tomatoes

\$12.50

Classic Eggs Benedict

toasted english muffin, poached eggs, canadian bacon, hollandaise, baby baker potatoes with sweet pepper Vidalia onion medley

\$13.00

Crunchy French Toast

whole wheat bread, low cholesterol eggs, rice cereal and maple syrup

\$11.00

Organic Quinoa or Cream of Wheat

with an array of condiments: organic honey, dried fruit, fresh berries, brown sugar, walnuts and choice of milk

\$7.75

VEGAN *Scrambled Tofu*

firm tofu, tomatoes, scallions, mushrooms, curry powder, tamari-gluten free soy, served with gluten free toast

\$12.00

Parfait of Organic Teton Granola

yogurt, mascarpone cheese, macerated fresh wild berries and dried banana chips

\$5.75

Ricotta & Pine Nut Hot Cakes

three fluffy cakes served with whipped cream, maple syrup and toasted pine nuts


\$9.00

Fresh Tropical Smoothie (can be vegan)

banana and berries with yogurt

\$5.35

Consuming undercooked meats and eggs may increase your risk of food-borne illness

 **Appetite for Life- Sustainable Cuisine**

Executive Chef GTLC - Vishwatej Nath

Mural Room Breakfast Buffet

a selection of house made pastries, fresh fruit, organic oatmeal and assorted cereal station, a variety of hot dishes, daily cage-free egg special, hickory bacon and maple sausage, breakfast potatoes and our famous moose waffle station and your choice of coffee, tea and juice

\$15.00 Adults \$9.00 Children

The Healthy Start

a selection of house made pastries, breakfast breads and bagels made with organic flour, fresh fruit, yogurt, organic oatmeal and assorted breakfast cereals

\$10.75 Adults \$7.00 Children

From the Bakery

House made Danish Pastries, Cinnamon Roll, Fresh Croissant,
Assorted Muffins, English Muffins

\$2.60


Sides

Assorted Cold Cereals	<i>\$3.80</i>
Gluten Free Cereal	<i>\$4.50</i>
Old Fashioned Organic Oatmeal	<i>\$5.65</i>
Crispy Smoked Bacon or Maple Pork Sausage	<i>\$4.25</i>
Homemade Organic Granola with Yogurt	<i>\$4.75</i>
Two Cage-Free Eggs any Style	<i>\$4.35</i>
Bagel with Cream Cheese	<i>\$4.25</i>
Toast	<i>\$2.00</i>

Beverages

Organic Regular & Decaffeinated Coffee	<i>\$2.20</i>
Assorted Hot Teas & Hot Cocoa	<i>\$2.20</i>
Assorted Fruit Juices	<i>\$2.75</i>

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