

Starters

House Granola

Choice of milk or yogurt

Steel Cut Oatmeal

Huckleberry compote

Parfait

House granola, vanilla greek yogurt, berries

Berry Bowl

Seasonal berries

Quinoa Bowl

Chef's choice of nuts and roasted veggies

Smoked Salmon Plate

Whipped herb cream cheese, heirloom tomato, caper shallot jam

Egg Dishes

Traditional

Two eggs any style, choice of meat, choice of side

Cowboy Skillet

Prime rib, roasted potatoes, peppers and onions, two eggs any style, hollandaise

Classic Benedict

English muffin, smoked pork loin, two poached eggs, hollandaise

Crab Cake Benedict

Panko crusted crab cakes, heirloom tomato, two poached eggs, hollandaise

Omlette

Choice of Ingredients:

Bacon, sausage, smoked pork loin, turkey breast, ham, smoked salmon, cheddar, pepper jack, goat cheese, heirloom tomato, mushroom, onion, bell pepper, spinach

Sides

Roasted potatoes

Marinated Vertical Harvest Tomatoes

Sweets

Served with maple syrup, huckleberry compote, and butter

Maple Pecan Belgian Waffle

Huckleberry Pancakes

French Toast

From the Bakery

Banana Bread

Plain Croissant

Chocolate Croissant

Choice of Meat

Bacon, sausage, smoked pork loin, seared trout

Natalie Genco Executive Chef

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions.*

Kindly address any dietary restrictions to your server. All menu items prepared using local and sustainable products as available. 🌱