



## starters & light fare **iii**

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### YOGURT BANANA SMOOTHIES **Δ**

**purple power** | acai, blueberry, flax | 9

**spa** | kale, pineapple, cucumber | 8

**sunshine** | orange, mango, pineapple, carrot & coconut water | 9

**balance** | ginseng, melon, chia seed, basil | 8

**summer** | strawberry, blossom honey, orange, aloe | 9

add protein, spirulina or bee pollen | 2

### LOCH DUART SCOTTISH SMOKED SALMON

toasted bagel, watercress & traditional condiments | 21

### HOUSE MADE FRUIT & NUT GRANOLA **Δ**

skim milk & seasonal berries | 14

### TREE & VINE RIPENED FRUIT **Δ**

locally made yogurt, honey & seasonal berries | 14

### ORGANIC STEEL CUT OATS **Δ**

irish gold seal oats, raisins & brown sugar | 15

## entrees **iii**

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### CHILE VERDE BURRITO

braised pork, scrambled eggs, green chile, queso, black beans, ancho sauce, salsa, sour cream & green onion | 17

### CHICKEN & WAFFLES

crispy buttermilk chicken, fried eggs & belgian waffles with ancho maple glaze | 22

### AVOCADO TOAST

grilled artisan bread crostini with crushed avocado, two fried duck eggs, lemon oil, cracked black pepper & smoke salmon crackling's | 21

### SPA BREAKFAST

egg whites, spinach, roasted tomatoes, hand cured bacon & fresh mozzarella on grilled flatbread | 18

### TAVERN BREAKFAST **Δ**

two organic farm eggs any style & skillet potatoes with apple smoked bacon, house cured ham or country sausage | 19

### EGGS BENEDICT

poached eggs with house cured ham or spinach & roasted tomatoes on buttermilk biscuit with hollandaise & skillet potatoes | 21

### CHILAQUILES **Δ**

fried eggs, ancho corn tortillas, refried black beans & chile verde | 18

### CORN BEEF HASH **Δ**

black angus corned beef brisket with poached organic brown eggs, yukon potatoes & pearl onions | 23

### OMELET BY DESIGN **Δ**

choice of cheese, peppers, mushrooms, onions, tomato, ham, spinach, bacon or sausage with skillet potatoes & grilled tomato | 18

### BELGIAN WAFFLES

candied walnuts, black strap molasses, marshmallows, nutella & vermont maple syrup | 17

### ALPINE BERRY BUTTERMILK PANCAKES

select mountain & western berries | 16

### BRIOCHE FRENCH TOAST

strawberry cream cheese, marcona almonds, vermont maple syrup | 16

## breakfast bakery **iii**

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### PASTRY BASKET

today's selection of breakfast bakeries with preserves & farm butter | 13

### TOASTER

toast | white, wheat, oatnut, biscuit or english muffin | 3  
toasted bagel with cream cheese | 5

## sides **iii**

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country pork sausage 5

applewood smoked bacon 5

sautéed spinach & asparagus 7

skillet potatoes 4

chicken sausage 5

seasonal berries 5

grilled tomato 3

organic eggs 6

## early libations **iii**

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### FRENCH PRESS COFFEE

32 ounces local, gore range blend | 10

### MIMOSA YOUR WAY

sparkling wine and your choice of: orange juice, cranberry, grapefruit, pomegranate, pineapple | 9

### KIR ROYALE

prosecco and chambord | 12

### MANMOSA

bud lite, orange juice | 8

### BACON INFUSED BLOODY MARY

bacon infused ketel one, house made bloody mary mix, candied bacon, shrimp, gourmet pickle, swiss | 18

### THE CURE

coffee or hot chocolate with your choice of liquor | 11

amaretto

stoli vanilla

kahlua

jameson

baileys

rumpleminze brandy

Frangelico