

## FOODIE IN TRAINING (F.I.T. CLUB)

*"Foodie In Training" Menu is for children ages ten and younger.*

### STARTERS

#### SOUP OF THE DAY

*chef luc's selection 4.*

#### HEALTHY MINI SALAD

*sweet balsamic vinaigrette dressing 5.*

#### FLATBREAD

*tomato sauce, mozzarella cheese, fresh basil 6.*

### MAIN PLATES

#### FISH OF THE DAY\*

*chef luc's choice of fish, seasonal vegetables 13.*

#### ROASTED CHICKEN BREAST

*seasonal vegetables, potatoes, natural jus 13.*

#### PORK AND VEAL MEATBALLS\*

*pasta, seasonal vegetables, tomato sauce 11.*



### DESSERT

#### LITTLE APPLE PIE 5.

*vanilla ice cream*

#### KIDS ICE CREAM 3.5

#### COOKIES & MILK 5.

Welcome! Our very own Chef Luc is committed to providing healthy and fresh ingredients for his own son and daughter. He wants to provide you, our young **Foodie In Training**, with that same experience.

Some fun facts about us include:

- We have **4 bee hives** on our roof, that produce almost **200 pounds** of honey a year. We have **four Queen Bees** that are in charge of over 200,000 bees.
- We also have an **organic garden** right in our backyard. We grow mint, veggies fresh herbs and some of the **world's hottest peppers**. Don't worry we'll save the heat for your parents.

### MOCKTAILS

#### APPLE SNAP

*apple cider, fresh lemon, homemade ginger beer 7.*

#### NO-JITO

*white cranberry juice, apple juice, mint, lime, soda 7.*

Executive Chef



Luc Dendievel

Executive Sous Chefs



Angelo Galang



Philip Monteforte

*\*Contains (or may contain) raw or undercooked ingredients Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.*



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### BREAKFAST (6:30am – 10:30am)

#### MAIN PLATES

##### SAM I AM

*one egg and ham, toast 6.*

##### MINI PANCAKES

*warm maple syrup 6.*

##### FRENCH TOAST

*bacon, warm maple syrup 7.*

##### CEREAL

*frosted flakes, cheerios,  
raisin bran 5.*

#### BUFFET

*Complimentary breakfast bar for children  
ages five and younger.*

#### BREAKFAST BUFFET

*eggs, bacon, french toast, sausage, oatmeal, yogurt,  
seasonal fruits, cereals, breakfast pastries, freshly  
squeezed juices 12.*

#### CONTINENTAL BUFFET

*yogurt, seasonal fruits, cereals, breakfast pastries,  
freshly squeezed juices 8.*

Welcome to härth!

Our very own Chef Luc is committed to providing healthy and fresh ingredients for his own son and daughter and of course for you! Join us for lunch during the week or dinner Monday through Saturday for an unforgettable culinary experience.

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