

GOURMET BREAKFAST BUFFET

Adults: 27 | Children: 13.50

Seasonal & Regional Hot Specialties •

*Cooked to Order Omelets & Waffles • Local Cheeses •
Cured Meats • *Smoked Salmon • Fresh Cut Seasonal Fruits •
Yogurts • Hot & Cold Cereals • Freshly Baked Breads •
Artisan Jams • Assorted Fruit Juices • Smoothies •
Freshly Brewed Coffee

FROM THE SKILLET

All entrees served with toast

PANCAKES 17

Caramelized peaches, smoked beef sausage

***COUNTRY EGG BOWL 16**

Nora Mills creamy cheddar grits, fried eggs, crispy pork belly, truffle scented grilled onions, mushrooms & peppers

***STEAK & EGGS 19**

Two farm fresh eggs over warm biscuits truffle scented grilled onions, mushrooms & peppers, melted local gruyere cheese & home fries

***SMOKED SALMON & EGG
CASSEROLE 18**

Asparagus egg casserole, crostini boursin cheese, pickled red onions & capers

CHICKEN & WAFFLES 18

Fried chicken strips, pimento cheese spread, sorghum syrup, powder sugar

SMOOTHIES 12

Served with a house made pastry

Chef's daily blend of fruits, yogurt, kale spirulina, vegetables, honey, flax seed superfood protein

B FRESHLY BREWED
E COFFEE 4.50
V 100% Arabica Sumatran/
E Central American Blend,
R Regular or Decaffeinated
A ESPRESSO or
G CAPPUCCINO 6
E ICE TEA (sweet or
S unsweet) 3.50
SOFT DRINKS 3.75
FRUIT JUICES 4.50
MILK, SOY MILK OR
HOT CHOCOLATE 3.75

We source much of our menu from sustainable, local practices, including cage free eggs. Utilizing the farms of Thompson, Bryson, Johnston, Surry, and Ashland, as well as the producers at High Road, Nora Mill Granary, Prestige Farms, and Sweet Grass Dairy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Parties of 6 or more are subject to an 18% service charge. Prices do not include sales tax.