

breakfast

classics

Includes Juice and Coffee

All American Two Farm Fresh Eggs Cooked Any Style, Classic Crispy Hash Browns, Woodsmoked Bacon, Cured Ham Steak, Thinly Sliced Canadian Bacon or Savory Sage-Black Pepper Sausage | \$10

Good Start Buffet Oatmeal, Assorted Cereal and House-made Granola, Fresh Fruit, Yogurt and Choice of Breakfast Breads | \$10

All American Buffet The Good Start Buffet with Made to Order Eggs and Waffles, Breakfast Meats and Chef Specialties | \$13

favorites

Build an Omelet Served with Classic Crispy Hash Browns | \$10
Choose What you Like: Diced Cured Ham, Woodsmoked Bacon, Diced Sage Sausage, New York State Cheddar, Shredded Jack Cheese, Ripe Tomatoes, Onions, Roasted Mushrooms, Sweet Bell Pepper, Minced Herbs

Classic Oatmeal Brown Sugar and Raisins or Seasonal Berries | \$5

Tall Stack of Buttermilk Pancakes Powdered Sugar with Country or Lite Syrup and Bacon, Sausage or Ham | \$8, add Blueberries | \$9

Crunchy Cinnamon French Toast Cholesterol Free Batter, Kellogs Corn Flake Crusted Whole Grain Loaf with Lite Syrup, Loaded with in-Season Berries and Sliced Bananas | \$9

Pastel Egg Omelet Mainly Egg Whites (1/3 the Yolk) Folded with Fresh Herbs and Roasted Tomatoes Served with a Side of Fresh Fruit Salad | \$10

Classic Belgian Waffle Powdered Sugar with Country or Lite Syrup and Choice of Bacon, Sausage or Ham | \$8
Vanilla Almond Flavored | \$9

Broken Yolk Egg and Smoked Ham Croissant New York State Aged Cheddar and Classic Crispy Hash Browns | \$9

Traditional Eggs Benedict Soft Poached Eggs, Canadian Bacon, Toasted English Muffin and Classic Hollandaise Served with Classic Crispy Hash Browns | \$10

sides and such

Classic Crispy Hash Browns | \$3

Woodsmoked Bacon, Savory Sage-Black Pepper Sausage, Cured Ham Steak, Thin Sliced Canadian Bacon | \$3

Seasonal Fresh Fruit Bowl | \$5

Yogurt and Berry Parfait with House-made Granola | \$5

Assorted Cereals | \$4

Toast, Muffin, English Muffin, Toasted Bagel, or Flaky Croissant | \$2

beverages

Freshly Brewed Coffee (Regular or Decaffeinated) | \$2.25

Selection of Teas | \$2.25

Hot Chocolate | \$2

Juice: Orange, Grapefruit, Cranberry, Apple or Tomato | \$2.50

Milk: Skim, 2% or Chocolate | \$2

Soft Drinks | \$2

Bottled Water | \$3

e.j.'s

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Executive Chef | Matt Regatuso
Sous Chef | Ryan Wilcox