

Starters

Tropical Fruit Plate

Papaya, Mango and Kiwi, West Virginia

Natural Honey Yogurt Sauce

7.75

Seasonal Berries

With Crème Fraîche

9.50

Rio Grande Ruby Red Grapefruit

Chilled with Brown Sugar and West Virginia

Natural Honey

7.50

Pastries

Croissant, Danish Pastry, Assorted Muffins,

English Muffin, Toast (White, Wheat, Rye or

Seven Grain) and Fresh Baked French Rolls

6.00

Bakery Basket

to Include Three of the Above Items

10.00

Farmers Market Fresh Fruit Smoothie

9.50

Seasonal Fruit Plate

With Yogurt and Citrus Dressing

14.50

East River Bagel with Cream Cheese

7.50

Hot and Cold Cereals

Cream of Wheat, Stone Ground Grits,

Oatmeal, House Made Honey Roasted

Granola, Selection of American Brand Cereals

and Swiss Muesli

8.50

Beverages

Freshly Squeezed and Specialty Juices

Orange, Grapefruit, Strawberry Orange,

Pineapple, Apple, Cranberry, Vegetable Juice

6.00

Teas from Mighty Leaf

5.00

Nespresso Espresso, Cappuccino or Latte

6.00

Lake Champlain Gourmet Hot Chocolate

6.00

San Pellegrino

7.00

Whole, Skim or Soy Milk

5.00

Regular or Decaffeinated Coffee

5.00

Sides

Applewood Smoked Bacon

Turkey Bacon

Country or Chicken Apple Sausage

Pork Patties

Cured Ham

Country Style Potatoes

Egg Any Style

5.25

Features

Scottish Smoked Salmon and Toasted
East River Bagel
With Chive Cream Cheese, Capers and Red Onions
17.50

Stack of Buttermilk Pancakes
Plain, Blueberry or Caramelized Pear
Served with Vermont Maple Syrup
16.00

Crispy Belgian Waffle
Plain, Pecan or Chocolate
Served with Apricot Butter or Devonshire Cream
16.00

White Omelet Arugula,
Prosciutto di Parma and
Mushroom Egg
17.50

Shirred Eggs
Wild Mushrooms, Honey Baked Ham, Country Fries and Grated Gruyere
17.50

Two Farm Fresh Eggs
Served with your Choice of Grits or Country Style Potatoes
Toast or Biscuits
11.00

Enjoy Your Farm Fresh Eggs with a Choice of
Old Hickory Smoked Bacon, Turkey Bacon, Country or Chicken Apple Sausage, Pork Patties, or Cured Ham
15.50

Buttermilk Whole Wheat Waffle
Natural Fruit Yogurt
17.00

Slow Braised Corned Beef Hash
With Poached Eggs, Tomato and Asparagus Spears
17.50

Three Cheese Omelet
Vermont Cheddar, Monterey Jack and Mozzarella
15.00

Poached Egg Benedict
Porchetta or Scottish Smoked Salmon
With Hollandaise Sauce and Asparagus Spears
18.00

Cornflake Crusted Cranberry Focaccia
French Toast
Warm Pear Compote and Caramel Sauce
16.00

Hot Oatmeal Soufflé
With Driscoll Berries and Toasted Georgia Pecans, Wild Berries Sauce
16.50

Grilled Organic Salmon Filet
Baby Spinach Leaves, Grilled Asparagus and Shiitake Mushrooms, Soy, Wasabi and Green Onion Sauce
24.00