



## WEEKEND BREAKFAST MENU

<b>THE GRILL'S FULL BUFFET</b>	<b>27</b>
Enjoy our local, seasonal selections, served with a glass of organic juice and your choice of hot tea forté or coffee	
<b>PERFECT START</b>	<b>17</b>
Assorted breakfast pastries with the season's jam, Clover Dairy sweet butter and honey, ripe fruit and berries served with a glass of organic juice and your choice of hot tea forté or coffee	
<b>TWO FARM EGGS YOUR STYLE</b>	<b>15</b>
Crispy hash browns, toast and choice of side; Applewood smoked bacon, chicken apple sausages, country link sausages or ham	
<b>BELGIAN WAFFLE</b>	<b>13</b>
Vermont maple syrup, clover butter, seasonal berries	
<b>CHEF'S STYLE EGGS BENEDICT</b>	<b>15</b>
*Chef's choice of seasonal ingredients	
<b>SEASONAL FRUIT PLATE<sup>GF</sup></b>	<b>10</b>
<b>SEASONAL FRUIT PARFAIT</b>	<b>12</b>
Natures habit granola, local honey, organic Straus yogurt, fresh seasonal fruit	
<b>SIDES</b>	<b>5</b>
Bacon <sup>GF</sup> , country or chicken apple sausage <sup>GF</sup> or Caggiano ham <sup>GF</sup>	

## BEVERAGES

JUICE		COFFEE   ESPRESSO   TEA	FROM THE BAR		
YOUR CHOICE	5	Coffee	4.25	Mimosa	11.25
Orange, Grapfruit		Espresso	4.75	Bellini	11.25
Apple, Pineapple,		Double Espresso	5.50	Bloody Mary	11.00
Grape, Cranberry,		Mocha	5.00		
V8, Tomato		Latte	5.00		
<b>SUPER SMOOTHIE<sup>GF</sup></b>	<b>10</b>	Cappuccino	5.00		
Acai & Blueberry		Tea Forté	4.00		

Parties of eight or more, an eighteen percent gratuity will be applied | **GF** indicates this menu item is gluten free

\*Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness.

Breakfast 6:30am - 11:30am Daily | **Full Buffet Offered** Saturday & Sunday  
Lunch 11:30am - 2:30pm Daily | Dinner 5:30pm - 9:00pm Daily