

BREAKFAST MENU

Monday -Sunday 7am-11am

Entrees

Traditional Steel-Cut Oatmeal(Vegan) Brown Sugar and Raisins	7
Steel-Cut Cinnamon Scented Oatmeal (V) Granny Smith Apples, Walnuts and Honey Drizzle	9
Greek Yogurt + Fresh Cut Fruit Seasonal Fresh Fruit, Vanilla Greek Yogurt, Crunchy Granola	9
*Avocado Toast with Organic Eggs Your Way Two Organic Eggs Prepared Your Way, Toasted Wheat Bread, Avocado, Tomato, Baby Greens, Extra Virgin Olive Oil	15
*Classic Eggs Benedict Canadian Bacon, Poached Eggs, Toasted English Muffins, Breakfast Potatoes	14
Chesapeake Crab Cake Benedict Poached Eggs, Hollandaise Sauce, Toasted English Muffin, Breakfast Potatoes	18
*American Breakfast Two Eggs Prepared Your Way, Toasted Wheat or Sourdough Bread, Breakfast Potatoes, Bacon or Sausage	15
*Build Your Own Omelet Choice of 3 Toppings; Bacon, Ham, Sausage, Spinach, Tomato Cheddar Cheese served with Choice of Wheat or Sourdough Toast and Breakfa Potatoes	
Golden Buttermilk Pancakes $(3)(V)$ served with Maple Syrup, Powdered Sugar and Butter	10
Belgian Waffle (V) served with Maple Syrup, Powdered Sugar and Butter	10
Side Items	
Breakfast Potatoes	6
Fresh Cut Fruit	6
Individual Pancake	5