

Entrées

Fruit Parfait

Layers of seasonal mixed fruit, Low-fat Greek-Style yogurt with a drizzle of honey, topped with a mix of toasted granola

Lox and Bagel

Toasted bagel served with dill infused cream cheese, Nova Scotia smoked salmon, vine ripe tomatoes and sweet Vidalia onions, capers and Avocado (seasonal)

Breakfast Burrito

Cheesy scrambled eggs, with fire roasted bell peppers and red onions, sliced vine ripe tomatoes and avocado (seasonal), topped with Signature Ancho Chili sour cream and a cilantro pesto wrapped in a warm flour tortilla. Served with homemade corn tortilla chips

P & P

Large prawns sautéed in garlic and shallots, vine ripe tomato, crispy bacon and Vidalia onion compote, served over a warm bed of creamy polenta, topped with scallions

Skinny Quiche

(please allow 30 minutes)

Egg whites, spinach, chanterelle mushrooms, vine ripe tomatoes, red and green bell peppers, Vidalia onions and topped with fresh herbs

Chicken Schnitzel

Breast of chicken lightly coated in bread crumbs and sautéed in olive oil, topped with two poached eggs seasoned with sea salt and freshly ground black pepper, served on a large bed of Arugula, cherry tomatoes, and lightly tossed with extra-virgin olive oil and lemon

Fresh Green Salad with Poached Eggs

Two poached eggs seasoned with sea salt and freshly ground black pepper, served on a large bed of crisp fresh greens and cherry tomatoes, lightly tossed with extra-virgin olive oil and lemon topped with a bacon crumble

Frittatas

(please allow 30 minutes)

Farm fresh cage free eggs, spinach, ham, bacon, sausage, bell peppers, onion, tomato, white button mushrooms, cheese, and fresh herbs

Eggs Benedict

Poached eggs, Serrano ham, Mom's Famous Hollandaise Sauce over toasted English muffins

The Hangover

Two slices of toasted bread, two fried eggs, four pieces of bacon, sliced tomatoes, fried mushrooms, fried onions, shredded cheese and homemade mayonnaise with a side of potato hash, Aspirin and a Bloody Mary

A La Carte

Pastry of the day

Mixed fruit platter

Free range eggs any style

Apple wood smoked bacon

Choice of Cereal with Milk

Chef Steven Fernandez

Bread

Bagel, Toasted bread (white, wheat or whole grain) or English Muffin

Omelet

Free range vegetarian feed eggs, spinach, ham, bacon, sausage, bell peppers, onion, tomato, mushrooms, cheese, fresh herbs

French toast

Honey, maple syrup or mixed fruit compote

Pancakes

Banana, chocolate chips, blueberries, strawberries, raspberries, black berries (seasonal), pineapple, topped with whipping cream

Drinks

Mimosa

Bellini

French 75

Bloody Mary

Fresh Orange Juice

Please let Chef Steven know if you have any special requests

Chef Steven Fernandez

Chef Steven Fernalding