

TRADITIONS

Breakfast Menu

Daily 7:00am - 11:00am

Berry Harvest Bowl

Blueberries, Dark Chocolate,
Lemon Curd Greek Yogurt
Whole Grain Granola
\$12

Spiced Hot Oats

Candied Walnuts,
Mixed Berries, Warm Milk
\$10

Avocado Toast

Black Pepper Burrata,
Meyer Lemon Conserve, Baby Arugula,
Pickled Radish, Pine Nuts
Served with Seasonal Fruit Salad
\$14

Bagel & Lox

Dill Lemon Cured Salmon,
Carter's Everything Bagel,
Crispy Capers, Red Onion Jam,
Herb Mascarpone
\$15

Spiced Apple French Toast

Cinnamon Streusel, Bourbon Custard
\$13

Country Flap Jacks

Three Pancakes with Your Choice of:
Blueberries, Bananas,
Chocolate Chips, or Marshmallow
\$13

Traditions Breakfast

Two Eggs Any Style,
Choice of Bacon or Sausage,
Breakfast Potatoes, and Toast & Jam
\$13 GF

Traditions French Toast

Breakfast Platter

Cinnamon Spiced French Toast,
Two Eggs Any Style,
Choice of Bacon or Sausage, and Breakfast
Potatoes
\$16 GF

The Farmer's Omelet

Three Egg Omelet (regular or egg whites),
Breakfast Potatoes, and Toast
Choice of Omelet Ingredients:
Sautéed Onions, Bell Peppers, Bacon,
Ham, Spinach, Mushrooms, Roasted
Tomatoes, Cheddar or Swiss
\$15 GF

Country Eggs Benedict

Poached Eggs served on Buttermilk
Biscuits, Arugula, Crispy Virginia Ham,
Hollandaise
With Breakfast Potatoes
\$15

Beverages

Coffee or Hot Tea \$3.25
Juice \$3.25
Milk \$3.25

Alcoholic Beverages

Top Shelf Bloody Mary \$10

Kettle One, Tomato Juice, Horseradish, Salt, Pepper,
Worcestershire, Tabasco, Celery, Olives, Lemon

Mimosa \$7

Simonet Vin Mousseux, Orange Juice

Bellini \$9

Maschio Prosecco, Peach

*Eggs cooked to order.

Consuming raw or undercooked eggs may increase your risk of food borne illness.

GF- Can be prepared gluten free V- Can be a vegetarian option