



Traditions

TRADITIONAL FOODS. MODERN FLAVORS.

Breakfast Menu

Daily 7:00am - 11:00am

Berry Harvest Bowl

Mixed Berries, Dark Chocolate,
Lemon Curd, Greek Yogurt,
Whole Grain Granola
\$13

Hot Oats

Candied Walnuts,
Mixed Berries, Warm Milk \$11

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

Avocado Toast

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

Shrimp and Grits

Sauteed Shrimp, Creamy Smoked Seafood
Ragu, Cheddar Stoneground Grits, Smoked
Bacon, Scallions
\$16

Country Flap Jacks

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

Traditions Breakfast

Two Eggs Any Style,
Choice of Bacon or Sausage,
Breakfast Potatoes, and Toast with Jam
\$14 GF

Kids Breakfast

For Ages 10 & Under

French Toast Sticks

Served with Fruit Cup
\$8

Young History Maker's Omelet

Two Egg Omelet served with Cheddar Cheese,
Breakfast Potatoes, and Bacon or Sausage
\$9

Junior History Maker's Breakfast

Chocolate Chip Pancakes or French Toast,
One Egg any style, Fruit Cup
\$9

Traditions French Toast

Breakfast Platter

Cinnamon Spiced French Toast,
Two Eggs Any Style,
Choice of Bacon or Sausage, and Breakfast
Potatoes
\$17 GF

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.