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
$12

Hot Oats
Candied Walnuts,
Mixed Berries, Warm Milk $10

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
$15

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
$13 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
$16 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.