



# Breakfast Menu

## FIRST COURSE

### Signature Granola Parfait

*Greek yogurt, seasonal berries, mint, Mt Shasta honey, and house-made granola*

## SECOND COURSE

(Select one)

### Avocado Toast

*Multi-grain, poached egg, sesame, puffed amaranth, organic field greens, and champagne vinaigrette*

### Spinach, Mushroom and Gruyere Quiche [GF]

*Crustless quiche with organic field greens and champagne vinaigrette. Choice of multi-grain or English muffin.*

### Lemon Ricotta Pancakes

*Two cakes topped with house-made lemon curd and powdered sugar.  
Choice of bacon, sausage or turkey sausage*

### Breakfast Bowl [GF]

*Brown rice, black beans, scrambled egg, avocado, salsa, zucchini, yellow squash, red pepper, and shallot.*

### Steel Cut Irish Oatmeal [GF] [V]

*Seasonal berries, sliced almonds, maple syrup, with organic milk or almond milk on the side*

### Traditional American Breakfast

*Two eggs, poached or scrambled, cheesy polenta cake, and choice of meat and bread.  
Bacon, pork or turkey sausage and multi-grain or English muffin*

## BEVERAGE

**Fresh Squeezed Orange, 100% Apple,  
Cranberry, Pineapple or V8**

**Mimosa – 8**

*Sparkling Cava + orange or grapefruit juice*

**Northbound Coffee Roasters French or Decaf,  
Hot Tea or Hot Chocolate**

**Red Beer – 7**

*Beer + V8*

## SIDES

**One egg – 2**

**Two eggs – 3**

**Bacon or Sausage – 4**

**Polenta – 2**

**One pancake – 4**

**Two Pancakes – 6**

**Fruit cup – 4**

**Side Salad – 4**

**Toast or English Muffin – 3**

**Additional Breakfast – 15**

*Two-course breakfast includes a choice of juice and coffee, tea or hot chocolate*

Breakfast served daily 8 - 9:30 am  
GF = Made without Gluten V=Vegan