



BREAKFAST BUFFET

Choice of Select Juices, Freshly Brewed Coffee or Tea, Assorted Hot and Cold Cereals, Plain or Fruit Yogurt, Seasonal Fruit and Berries, Homemade Pastries, Dried Fruit, Assorted Breads and Bagels with Butter and Preserves, Cheese, European Cold Cuts, House Smoked Salmon, Scrambled Eggs, Applewood Smoked Bacon, Country Sausage, Home Fried Potatoes and More

32

DELUXE CONTINENTAL BUFFET

Savor Our Complete Cold Buffet Including Fresh Juices, Coffee or Tea

25

BEVERAGES

JUICES:

Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato and V8

6

Cappuccino, Café Au Lait, Café Mocha, Hot Chocolate

6

Drip Coffee or Tea

5

Espresso

6

Whole, 2%, Skim or Soy Milk

5

BOTTLED WATER:

Still or Sparkling Mineral Water sm. 5 | lg. 10

SIDES

Seasonal Berries 12

Applewood Smoked Bacon, Country Pork Sausage, Chicken Apple Sausage, Grilled French Ham, Turkey Bacon

7

Home Fried Potatoes 6

TOASTED BREAKFAST BREADS:

Country White, Rye, Multi-Grain, Whole Wheat, English Muffin or Bagel

Served With Butter and Assorted Preserves (Gluten Free Bread Available Per Request) 6

BREAKFAST ENTRÉES

Fresh Berry Cocktail **GF**

With Farm Fresh Cottage Cheese 14

Seasonal Fruit Plate **GF**

Cantaloupe, Honeydew, Pineapple, Kiwi, Strawberries 16

House Smoked Scottish Salmon

Served with Traditional Condiments, Toasted Bagel 18

Smoked Salmon Scrambled Egg

House Smoked Salmon, Scrambled Egg, Chive Cream Cheese, Home Fried Potatoes 20

Two Free-Range Eggs Any Style

Choice of Applewood Smoked Bacon, French Ham or Country Sausage with Home-fried Potatoes 18

Eggs Benedict

Poached Eggs with Choice of Canadian Bacon, Smoked Salmon, Spinach or Maryland Crabmeat on an English Muffin with Hollandaise Sauce 19

Three Egg Omelet

Choice of Bacon, Turkey Bacon, Sausage, Ham, Chicken Apple Sausage, Peppers, Mushrooms, Green Onions, Potatoes, Cheddar, Swiss and American Cheese, Home-fried Potatoes 19

Willard Avocado Toast with 2 Eggs Any Style

Toasted Country Bread, Avocado Chunk, Mesclun Greens, Tomato Salad 21

Vegan Option: Without Eggs 17

Add On: Homemade Salsa 3

Spanish Chorizo Skillet

Ground Chorizo, Onion, Pepper, Diced Potato, Tomato Sauce, Sunny Side Up Eggs 21

Golden Buttermilk Pancakes

Plain or Your Choice of Blueberry, Banana or Strawberry with Maple Syrup 19

Corn Flake Crusted French Toast

Fresh Berries and Chantilly Cream 17

Belgian Waffle

Fresh Berries and Maple Syrup 17

Nutella Crepe

Hazelnuts Cream Filled French Crepe, Toasted Almond, Strawberry, Chocolate Sauce 14

Croque Madame

Grilled French Ham and Gruyère Cheese Sandwich, Topped with a Fried Egg 15

Scrambled Tofu **GF | VG**

Sautéed Kale, Spinach, Tomato, Onions, Peppers, Crumbled Tofu 19

Petite Steak and Egg

Filet of Beef, Brioche Toast, Fried Egg, Melted Vacherin Cheese 29

Steel-Cut Oatmeal

Brown Sugar and Golden Raisins 10

Cream of Wheat

Brown Sugar and Golden Raisins 10

Executive Chef, Luca De Marchis | Executive Sous Chef, Gyo Santa

GF - Gluten Free **VG** - Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 20% gratuity included for parties of 6 or more