

## **Breakfast**

#### Baked Banana & Blueberry Oatmeal

Cinnamon | Pecans | Milk | Butter | Maple Syrup | Coconut Flakes

### Mixed Berry Yogurt Parfait

Nut House Granola | Greek Yogurt | Wildflower Honey

#### **BYO Omelet**

Whole Eggs or Egg Whites | Breakfast Potatoes |
Marinated Heirloom Tomatoes
Condiment Choices: Applewood Bacon | Pork Sausage | Chorizo |
Tomatoes | Onion | Spinach | Smoked Salmon | Ham |
Cheddar Cheese | Swiss Cheese | Pepperjack Cheese

## Achiote Marinated Hangar Steak Benedict

Creamy Goat Cheese | Marinated Heirloom Tomatoes | Breakfast Potatoes | Chimichurri Hollandaise

#### Mt. Ada Breakfast

Two Eggs Any Style | Marinated Heirloom Tomatoes | Breakfast Potatoes Choice of Meat: Applewood Bacon | Breakfast Sausage | Ham Steak

#### **Country Fried Steak**

Two Eggs Any Style | Breakfast Potatoes | Pork Sausage Gravy |
5oz Battered Fried Sirloin Steak | Marinated Heirloom Tomatoes

## Lemon Ricotta Pancakes

Fresh Raspberries | Whipped Cream | Maple Syrup | Powdered Sugar

## Ham Egg & Cheese Croissant Sandwich

House-made Ham & Cheddar Cheese Croissant Sandwich |
Scrambled Eggs | Breakfast Potatoes |
Marinated Heirloom Tomatoes |
Spice it up with Fresh Jalapeño

# **Sides**

Applewood Smoked Bacon

Pork Sausage

Fresh Fruit Plate

Roberto Hernandez | Executive Chef