



BREAKFAST MENU

served daily from 7.30a - 10.30a

GRAB & GO-LF *also available to stay*

HOMEMADE PASTRIES - *ask about our daily flavors*

muffins \$2.5 | doughnuts \$1.5 | scones \$2.5

QUINOA GRANOLA PARFAIT CUP \$7

layered greek yogurt, honey, house made quinoa granola, fresh berries

PROTEIN BITES (3 PER ORDER) \$3.5

rolled oats, peanut butter, chocolate chips, flaxseed, shredded coconut, chia seeds

HEUEVOS RANCHEROS BREAKFAST WRAP \$8

flour tortilla wrap, scrambled eggs, mexican cheese, cumin black beans, roasted red pepper tomato sauce, avocado

SIT & STAY

BUILD YOUR OWN OMELETTE \$9

topped with fresh parsley | egg whites available | add \$1.5 for protein with your choice of whole wheat, multi grain or white toast

cheese - cheddar, swiss, american, mozzarella

veggies - mushrooms, spinach, tomatoes, onions,

red pepper, roasted corn

protein - ham, bacon, sausage

STEEL CUT OATMEAL \$6

soy and almond milk available

milk, brown sugar, berries, toasted slivered almonds

BRIOCHE FRENCH TOAST \$7

Ohio maple syrup, berry compote, powdered sugar

SIDES \$3

fresh fruit cup



country bacon



potato hash



maple sausage

DRINKS

ASSORTED JUICES \$2.5

COFFEE \$2.5

16oz. CROOKED RIVER \$4

COLD BREW COFFEE

ASSORTED TEAS \$2.5

COCKTAILS

HOUSE BLOODY MARY \$7

MIMOSA \$7



Executive Chef KATHRYN NEIDUS