

plates

WARM GRIDDLED BANANA BREAD..... 6
cream cheese frosting, toasted walnuts

FRUIT & NUT GRANOLA 9
greek yogurt, dried cherries, pistachio, honey

OVERNIGHT OATS..... .10
chia, coconut, almonds, apple, quinoa, mint

BUTTERMILK PANCAKES..... 9
cane butter, maple syrup

FARM EGG FRITTATA.....15
butternut squash, mushroom, fresno chili, pepita pesto,
grana padano, mixed greens salad

BREAKFAST SANDWICH17
buttermilk biscuit, scrambled eggs, melty cheese,
sausage, crystal mayonnaise, crispy potatoes

TROUT TOAST..... 14
rye sourdough, ruby trout dip, pickles, dill

LOCKBOX BREAKFAST 14
two farm eggs, smoked breakfast sausage, crispy
potatoes, toast and jam

a la carte

BISCUIT & GRAVY 8	FRESH FRUIT 5
TWO EGGS 4	TOAST AND JAM 3
SMOKED BACON 6	HOUSE BISCUIT 4
SMOKED SAUSAGE 6	CRISPY POTATOES 4

**Prepared for you by Chef Stephen Holden &
Culinary Team**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.