



BREAKFAST

EGGS & MORE

ISLAND CLASSIC* Two eggs any style, country-style potatoes, choice of bacon, sausage or ham steak, choice of toast or english muffin	8
BUILD YOUR OWN OMELET* Two eggs, country-style potatoes • GF Choose 3: bacon, sausage, peppers, mushroom, onion, avocado, tomato, salsa, spinach, cheddar, swiss, chevre, mozzarella, goat cheese	9
HOMEMADE CORN BEEF HASH* Two eggs poached, choice of toast or english muffin	13
CENTER CUT PORK CHOP* Sweet potato pancake, applesauce, two eggs any style	12

PANCAKES & MORE

PANCAKES Three buttermilk pancakes, Timberline local maple syrup • VG Add strawberry or blueberry 2	7
CORNFLAKE CRUSTED CINNAMON FRENCH TOAST Timberline local maple syrup • VG Add strawberry or blueberry 2	8

SIDES

Country-style breakfast potatoes Country-style potatoes, peppers, onions	4
Bacon, Sausage, or Ham Steak*	4
Two Eggs, any style*	4
Sweet Potato Pancake	4

BREAKFAST COCKTAILS

RED CEDAR SUNRISE Gold tequila, dark rum, pineapple juice, grapefruit juice, coconut juice	9
BLOODY MARY Pickled ramps, pickle spears, and olives	8
MIMOSA Sparkling wine, orange juice	9

Chef Henry Korlin III

Parties of eight or more will be charged an 18% gratuity

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



COMPLIMENTARY CONTINENTAL

HOUSE BLENDED YOGURT
STOUT'S ISLAND GRANOLA
ARTISAN TOASTING BREADS
ASSORTED JAMS, BUTTER, & SPREADS
FRESH MUFFINS OR PASTRIES
HARD-BOILED EGGS
ASSORTED CEREALS
OATMEAL
SEASONAL FRUIT
FRESH BREWED COFFEE
ASSORTED TEAS
HOT CHOCOLATE
ORANGE JUICE
APPLE JUICE
2% MILK

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