

# BREAKFAST

## CEREALS AND BREAKFAST BREADS

### Organic Rolled Oats

*Dry Tart Cherries & Shaved Almonds* 6

### Assorted Cereals

 4

### Morrison House Granola

*Yogurt & Seasonal Fruit* 7

## Basket of Pastries & Breakfast Breads

 9

### Beignets

*House-made Beignets, Strawberry Compote* 9

## EGGS

*Served with potato hash and toast*

### Steak & Eggs

 14

*Grilled Flank Steak, French Fries, Two Eggs & Sauce Béarnaise\**

### Three Egg Omelets\*

*Virginia Ham & Gruyere Cheese* 12

*Wild Mushroom & Herb* 12

*Goat Cheese & Oven Dried Tomatoes* 12

### Scrambled Eggs with Smoked Salmon\*

 13

### Two-Eggs Any Style\*

*Virginia Ham, Maple Sausage Links or Apple wood Smoked Bacon* 10

## BREAKFAST SPECIALTIES

### Lemon Brioche French Toast

*Summer Berries & Vermont Maple Syrup* 10

### Malted Waffle

*Chantilly Cream & Seasonal Berries* 10

### Buttermilk Pancakes

 9

*add blueberries* 11

### Classic Eggs Benedict

*Virginia Ham, English Muffin & Hollandaise\** 13.5

## FRUITS

Half Pink Grapefruit 5

Fresh Fruit Smoothie 7

Mixed Seasonal Berries,  
Chantilly Cream 8

## SIDES

Virginia Ham 5

Maple Sausage Links 5

Applewood Smoked Bacon 5

## BEVERAGES

Regular or Decaffeinated Coffee, Tea 3.5

Milk 3

Espresso 3.5

Cappuccino, Café au Lait, Hot Cocoa 4.5

Fresh Squeezed Florida Orange or  
Grapefruit Juice 4

Tomato, V-8, Cranberry or

Apple Juice 3.75

*A 20% Gratuity will be added to parties of six or more.*

⚠ Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.