

Breakfast Menu

EGG DELIGHTS

Served with your choice of artisan cracked-wheat or white bread and country home fries. "Eggbeaters" available upon request.

INNKEEPER'S COUNTRY HASH*

Two poached eggs with a combination of brussel sprouts, corned beef, rutabaga, turnips, parsnips and carrots. Topped with hollandaise sauce. 11.95

GARDEN BENEDICT*

Ripe tomato and avocado on a toasted English muffin with poached eggs and hollandaise sauce. 10.95

HAM & CHEESE OMELETTE

Three whipped eggs filled and folded with ham and cheddar cheese. 9.95

QUICHE DU JOUR

Our specialty, prepared daily. Served with summer fruit and Inn baked fruit bread. 9.95

EGGS AMERICANA*

Two eggs prepared to your liking. Served with your choice of sausage links or smoked bacon. 8.95

CLASSIC EGGS BENEDICT*

Grilled Canadian bacon upon a toasted English muffin with poached eggs and hollandaise sauce. 10.95

VEGETABLE OMELETTE

Three whipped eggs filled with mushrooms, tomatoes, onion, green peppers and white cheddar. 10.95

GRIDDLE FAVORITES

Griddle favorites are served with your choice of smoked bacon or sausage links.

MALTED BELGIAN WAFFLE

Crisp from our cast iron "skillet," sprinkled with powdered sugar and served with a side of whipped cream and fresh strawberries. 9.95
(Served until 11 am)

MICHIGAN CHERRY FRENCH TOAST

Stafford's Inn baked bread swirled with Michigan cherries, cinnamon and sugar. Batter dipped and golden grilled. Topped with powdered sugar and presented with pure maple syrup. 9.95

BLUEBERRY PANCAKES

Plump blueberries whipped into two buttermilk pancakes.
Served with pure maple syrup. 9.95

BREAKFAST BASICS

Hearty oatmeal with dried Michigan cherries, cinnamon, sugar and yogurt on the side. 7.95

Breakfast parfait with layered granola, fresh fruit and yogurt. 7.95

Golden biscuits with sausage gravy. 9.95

Breakfast Add-Ons 2.95

Smoked bacon or sausage links • Country home fried potatoes

Silver dollar pancakes • Toasted English muffin

Artisan bread, cracked-wheat or white toast

**Consuming raw or undercooked animal products may increase your risk of food borne illness.*

Luncheon Menu

SOUPS & SALADS

CHILLED CHERRY SOUP

A blend of tart and sweet Michigan cherries, yogurt, rum and brandy. 4.95

SOUP OF THE DAY

Ask your server for today's fresh preparation. 3.95

CLASSIC COBB SALAD

Mixed greens topped with grilled chicken, locally smoked bacon, hard boiled egg, tomato and avocado. Finished with blue cheese dressing. 11.95

BLACKBERRY BIBB SALAD

Bibb lettuce, toasted walnuts, blackberries, Canadian white cheddar cheese and scallions, drizzled with blackberry vinaigrette. 8.95
Add grilled chicken breast, 2.95

STAFFORD'S CHICKEN SALAD

A delightful mix of chicken, dried Michigan cherries and toasted almonds. Served in a cantaloupe flower or on a croissant. 11.95

SANDWICHES

All sandwiches are served with baked seasoned tortilla chips.

GRILLED THREE CHEESE

Swiss, cheddar and mozzarella cheeses with sweet onions and ripe tomatoes grilled on Texas toast. 7.95

COUNTRY CRISTO

A classic sandwich with roasted turkey, shaved ham, Swiss and cheddar cheeses grilled to a golden brown. Served with a side of cherry butter. 9.95

REUBEN

Fresh carved corned beef, sauerkraut, Thousand Island dressing and Swiss cheese on hearty rye bread. 8.95

STACKED DELI HALF SANDWICH

Roasted turkey, ham or chicken salad. Served on Inn baked cracked wheat or white bread. 5.95
With a cup of soup, 8.95

LIGHT ENTRÉES

YANKEE POT ROAST

Slowly cooked beef and vegetables in a rich, flavorful broth. Served over Inn baked biscuits. 11.95

BROILED WHITEFISH

Locally caught whitefish fillet, simply broiled with fresh citrus juice and served with today's fresh vegetables. 14.95

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