

# Breakfast Menu

## OUR SPECIALTIES

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*Please enjoy your breakfast with our complimentary Inn-baked cinnamon sticky buns.*

### **TRADITIONAL CORNED BEEF HASH\***

Freshly prepared brisket blended with diced potatoes and topped with two eggs prepared to your liking. 10.95

### **EGGS BENEDICT\***

Two farm fresh poached eggs served on a toasted English muffin with Canadian bacon and hollandaise sauce. 11.95

### **THE MICHIGAN SCRAMBLE**

A hearty blend of fresh eggs, hash browns, morel mushrooms, sweet onions and peppers, topped with cheddar cheese. 12.95

### **CHEF'S EGGS BENEDICT DU JOUR\***

Ask your server for today's preparation. 11.95

### **PERRY HASH\***

Our signature house made blend of applewood smoked duck, potatoes, sweet onions and peppers with two farm fresh eggs prepared to your liking. 11.95

## GRIDDLE FAVORITES

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*Griddle favorites include a choice of smokehouse bacon, homestyle sausage or ham steak.*

### **CHERRY SWIRL FRENCH TOAST**

Our "Inn-baked" cherry-cinnamon swirl bread dipped in vanilla batter, grilled golden brown; topped with "Rocky Top" cherry butter and warm maple syrup. 10.95

### **TRADITIONAL FRENCH TOAST**

Thickly sliced Texas toast dipped in vanilla batter and grilled golden brown, dusted with cinnamon and served with whipped butter and warm maple syrup. 8.95

### **BELGIAN WAFFLE**

Crisp Belgian waffle topped with fresh berries and whipped cream, served with warm maple syrup. 9.95

### **PANCAKES**

Served with whipped butter and warm maple syrup and prepared two ways.

#### **TRADITIONAL**

Buttermilk pancakes. 7.95

- or -

#### **CREATE YOUR OWN**

A stack of buttermilk pancakes filled with your choice of fresh blueberries or chocolate chips. 9.95

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

## EGGS AND THREE EGG OMELETTES

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*All egg and omelette entrées are served with toast and preserves. "Egg beaters" or egg white omelette substitutions available. All omelettes are served with breakfast potatoes.*

### EGGS AMERICANA\*

Two farm fresh eggs and your choice of smokehouse bacon, home-style sausage or ham steak and potatoes. 10.95

### HAM & CHEESE OMELETTE

A classic omelette with ham steak and cheddar cheese. 9.95

### GARDEN OMELETTE

Today's freshest garden vegetables sautéed and topped with herbed cream cheese. 10.95

### WESTERN OMELETTE

Our fluffy eggs filled with ham steak, green peppers, onions, potatoes and cheddar cheese. 10.95

### OMELETTE DU JOUR

Chef's choice of the day. Ask your server for today's selection. 10.95

## THE LIGHTER SIDE

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*Your lighter side selection includes toast or our "Inn baked" fruit bread with local preserves.*

### SEASONAL FRUIT PLATE

A variety of seasonal sliced fruit and berries. 8.95

### FROM THE TRAIL

Vanilla yogurt, almonds, raisins and dried cherry granola. Served with milk. 6.95

### OLD FASHIONED OATMEAL

Whole grain rolled oats, topped with cinnamon, dried cherries and brown sugar. 6.95

### LOW FAT YOGURT & FRESH FRUIT

Vanilla yogurt and your choice of sliced bananas or mixed seasonal fruit. 7.95

## BREAKFAST BASICS

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Single egg 2.95 • Single egg Benedict 6.95

One egg and toast 3.95 • Two eggs and toast 5.95

Potatoes, toast or English muffin 2.95

Our "Inn-baked" fruit bread 2.95 • Bagel and cream cheese 2.95

Sausage links, smokehouse bacon or ham steak 3.95 • Grapefruit half 1.95

### BEVERAGES

Skim, 2% milk or chocolate milk 2.50

Hot chocolate 2.50

Apple, cranberry, grapefruit, orange, pineapple, grape, tomato, V-8 or prune juice 2.50

Coffee, a selected blend of Arabica beans individually roasted for Stafford's 2.50

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