

Breakfast Menu

OUR SPECIALTIES

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

PERRY ROASTED PRIME RIB HASH *

Sautéed with sweet red onion, accompanied with two eggs any style. 11.95

CLASSIC EGGS BENEDICT*

Two poached eggs served on a toasted English muffin with Canadian bacon, hollandaise sauce and a drizzle of white truffle oil. 10.95

NORTHERN MICHIGAN SCRAMBLE

A hearty blend of fresh eggs, forest mushrooms, sweet onions, peppers and farmhouse cheddar cheese on our seasoned breakfast potatoes. 13.95

BISCUITS AND COUNTRY GRAVY

Fresh baked fluffy biscuits and classic country gravy with two eggs any style. 9.95

BANANA FOSTER OATMEAL BRÛLÉE

Custard and oatmeal topped with caramelized brown sugar and topped with banana-rum butter. 7.95

CORNED BEEF HASH

Our house made corned beef, sweet red onions, shredded russet potatoes and two eggs any style. 9.95

SMOKED SALMON BENEDICT*

Cold smoked salmon, potato latkes and spinach artichoke fondue with two poached eggs. 12.95

GRIDDLE FAVORITES

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

BAGUETTE FRENCH TOAST

Thick sliced classic French bread dipped in our cinnamon and nutmeg batter, griddled until golden and served with real maple syrup and whipped butter. 9.95

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. 11.95

RED VELVET SOUFFLÉ PANCAKE

Whipped cream cheese frosting and chocolate shavings. 8.95

SUMMER BERRY BELGIAN WAFFLE

Classic crisp Belgian waffle topped with fresh seasonal berries and whipped cream. Plain waffle available upon request. 9.95

BUTTERMILK PANCAKES

Our fluffy griddle cakes served with real maple syrup, whipped butter and warm maple syrup. 8.95 Add 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

*All egg and omelette entrées are served with toast and preserves.
“Egg beaters” or egg white omelette substitutions available.*

EGGS AMERICANA*

Two farm fresh eggs and your choice of smokehouse bacon, home-style sausage or ham steak and potatoes. 11.95

ROCKY MOUNTAIN OMELETTE

Three egg omelette filled with Canadian bacon, Elk bratwurst, peppers, onions and farmhouse cheddar. 10.95

GARDEN EGG WHITE OMELETTE

Egg whites folded with tomatoes, spinach, asparagus, onions and feta cheese. 8.95

THE PETOSKEY OMELETTE

Three egg omelette filled with bacon, whitefish sausage, mushrooms, asparagus and smoked Gouda. 9.95

CARNIVORE

Three egg omelette filled with bacon, sausage, ham and farmhouse cheddar. 8.95

THE LIGHTER SIDE

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

SEASONAL FRUIT PLATE

Fresh cut wedges of seasonal melon, pineapple and banana. 9.95

BERRY BOWL

Fresh seasonal berries. 4.95

LEMON MOUSSE AND YOGURT PARFAIT

Layers of vanilla yogurt, lemon mousse, fresh berries, granola and whipped cream. 8.95

GRANOLA

Our house made candied granola served with dried cherries and milk. 8.95

TRADITIONAL OATMEAL

Accompanied with dried cherries, cinnamon, brown sugar, toast and choice of milk. 7.95

BREAKFAST BASICS

Single egg 3.95 • Single egg Benedict 7.95 • One egg and toast 4.95
Two eggs and toast 6.95 • Seasoned home fries, toast or English muffin 2.95
Single biscuit and gravy 6.95 • Our “Inn-baked” fruit bread 2.95 • Bagel and cream cheese 3.95
Sausage links, smokehouse bacon or ham steak 3.95 • Grapefruit half 2.95

BEVERAGES

Skim, 2% milk, soy or chocolate milk 2.95
Apple, cranberry, ruby red grapefruit, orange, pineapple, tomato, V-8 or prune juice 2.95
Coffee, a selected blend of Arabica beans individually roasted for Stafford's 2.95

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