

BREAKFAST

QUICK STARTS

Cereal | 2 % Milk 4

Additions 2:
strawberries | blueberries | banana

Steel-Cut Oatmeal 240 cal. 6 

blueberries | strawberries | mint

Fresh Seasonal
Fruit Salad 180 cal. 5  

Yogurt | Seasonal Berries
Granola 360 cal. 8 

Southern Bread Platter 7

blueberry muffin | mini croissant | cornbread | local jam | butter

SANDWICHES

∞ BLT + E Croissant | Fruit Salad 11

bacon | lettuce | tomato | egg | croissant

∞ Hot Ham, Egg and Cheese Croissant | Fruit Salad 10

steamed ham | american cheese | scrambled eggs | croissant

Fried Chicken Biscuit | Fruit Salad 10

buttermilk biscuit | andouille gravy

CLASSICS

∞ Farm Breakfast

“2 Eggs Cooked Your Way” + Toast 10

Choice of 2: bacon | ham | sausage | breakfast potatoes | fresh fruit

∞ American Style 3 Egg Omelet + Toast 12

Choice of 4: red onion | tomato | ham | bacon | sausage | salsa
broccoli | mushrooms | spinach | bell pepper + onion
cheddar | pepper jack

Buttermilk Pancakes 10 

whipped butter | maple syrup

Additions: strawberries | blueberries | banana | chocolate chips

∞ Cambria Egg White Omelet 160 cal. 12 

chicken breast | spinach | mushrooms | avocado | salsa

BREAKFAST BEVERAGES

	SM	LG		SM	LG
Fresh Ground Coffee	1.95	2.25	All Juices	3.00	5.00
Espresso	2.50	3.00	Milk 2 % Skim		3.00
Hot Tea	1.75				

 Gluten Free

 Suitable for Vegetarians

∞ Consuming raw or uncooked foods such as meat, poultry, fish, shellfish, and eggs may increase your risk of foodborne illness