

Breakfast Entrées

BREAKFAST SERVED FROM 7:30AM-10:30AM

- All American Breakfast** \$15
Scrambled eggs, Applewood smoked bacon, hash browns and a buttermilk biscuit (Cal.880)
- Lake Crescent Scramble** \$14
Scramble eggs with asparagus, crimini mushrooms, peppers, gouda, hash browns and buttermilk biscuit (Cal.900)
- Sambal Scramble** \$14
Scrambled eggs, asparagus, onions, peppers and spicy sambal chili garlic sauce served with hash browns and a buttermilk biscuit (Cal.860)
- Scrambled Egg Avocado Toast** \$15
Two slices of sourdough bread, egg scramble and fresh avocado mash. Topped with Feta, greens and a balsamic drizzle (Cal.760)
+ *fresh fruit - 3 Crab - 9*
- Buttermilk Pancakes and Sausage** \$13
Two buttermilk pancakes, maple Syrup, whipped butter (Cal. 1320)
+ *Strawberries and Chantilly Cream - 5*
- Olympic Omelet** \$17
Omelet with strip steak, asparagus and gouda. Served with hash browns and a buttermilk biscuit (Cal. 780)
+ *fresh fruit - 3*

Lighter Fare

- Vegan Hikers Oatmeal** \$8
Soy Milk, Marionberry compote, Chia Seeds, candied Walnuts (Cal.300)
- Local Greek Yogurt Smoothie Bowl** \$8
Diced Mango, Peanut Butter, pepitas, fresh berries (cal. 480)
- Cinnamon Roll and Fresh Fruit** \$9
Fresh baked Cinnamon roll marionberry frosting, served with seasonal fruit (Cal.680)

Drinks

Coffee, Tea Juice

Starbucks Regular or Decaf Coffee (Cal. 10) \$3 Starbucks Canned Nitro Cold Brew Coffee (Cal. 70) \$4 Tazo Teas \$3 Iced Tea \$3 Orange, Apple or Cranberry Juice \$4 Lavender Lemonade \$5

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE INFORM YOUR SERVER IF YOU ARE ALLERGIC TO DAIRY PRODUCTS, NUTS, OR OTHER COMMON INGREDIENTS.