

## Weekend Hot Breakfast Menu items (Prepared by Chef Bill Clazmer)

HOUSE MADE QUICHE - DUNGNESS CRAB AND OYSTER MUSHROOMS, ROASTED SWEET RED PEPPERS, MOSSY OAKS FARM FREE RANGE ORGANIC EGGS, AND A FIVE CHEESE BLEND.

HOUSE MADE QUICHE - BLACK FORREST HAM, FRESH ASPARAGUS, SCALLIONS, IMPORTED MANCHEGO CHEESE, SMOKED GOUDA, MOSSY OAKS FARM FREE RANGE ORGANIC EGGS.

MOSSY OAKS FARM FREE RANGE ORGANIC EGG, APPLE WOOD SMOKED MAPLE INFUSED BACON, AND MUNSTER CHEESE ON COSTEAUX BAKERY ENGLISH MUFFIN.

MOSSY OAKS FARM FREE RANGE ORGANIC EGG, CALABRESE SAUSAGE, AND FOUR CHEESE BLEND SERVED IN A WONTON WRAP.

NINE GRAIN PANCAKES FILLED WITH GRAVESTIEN APPLES, HOUSEMADE BREAKFAST SAUSAGE.

YUKON GOLD POTATO HASH WITH CHORIZO, SWEET ONIONS, TRICOLOR PEPPERS, AND MOSSY OAKS FARM FREE RANGE ORGANIC LIGHTLY COOKED EGGS BLENDED WITH SPANISH MANCHEGO CHEESE.

(One breakfast entrée will be served Friday, Saturday, and Sunday in addition to the Deluxe Continental Breakfast included every day.)