



Camp Lodge Breakfast

SEASONAL FRUIT PLATE 14

organic yogurt and local honey

HOUSE MADE GRANOLA OR
STEEL CUT OATMEAL 10

*roasted almonds, nuts, raisins, apples, berry compote
(granola served with organic plain yogurt)*

KICKSTART PROTEIN BOWL 16

quinoa, kale, brussels sprouts, veal chorizo, poached egg

THE SCHAFER MILL ROAD 14

*two eggs any style, choice of applewood smoked bacon,
black forest ham, or chicken apple sausage
choice of vinaigrette tossed artisanal greens or
fingerling potatoes, choice of toast*

BREAKFAST SANDWICH 12

two eggs, bacon, gruyere fondue, arugula, brioche

Additions

ONE EGG or TWO, ANY STYLE 2/4

FINGERLING POTATOES 4

SEASONAL FRUIT 4

VINAIGRETTE TOSSED ARTISANAL GREENS 4

BREAKFAST MEATS 6

applewood smoked bacon, chicken apple sausage, black forest ham

CHOICE OF TOAST 4

whole wheat, sourdough, multi-grain or english muffin

HUEVOS RANCHEROS 16

tomatillo, roasted tomato salsa, corn tortilla, avocado

LOBSTER BENEDICT 18

*maine lobster claw meat, poached eggs, english muffin,
citrus hollandaise sauce*

CREATE YOUR OWN OMELET 16

*ham, sausage, bacon, peppers, mushrooms,
tomato, onions, spinach, cheddar, swiss
choice of vinaigrette tossed artisanal greens
or fingerling potatoes, choice of toast*

GRIDDLE CAKES 12

*light & fluffy, whipped cream, berry compote,
pure maple syrup*

ALL BREAKFASTS ARE SERVED WITH A
SEASONALLY INSPIRED HOUSE MADE PASTY BASKET

WE ONLY SERVE ORGANIC CAGE FREE EGGS

Beverages

EQUATOR COFFEE *regular or decaf* 4

ESPRESSO DRINKS *cappuccino, latte, mocha* 5

TEA FORTE TEA SERVICE *tableside selection* 4

JUICES *orange, apple, grapefruit, cranberry, lemonade* 4

MILKS *organic whole, 2%, fat-free, chocolate, soy, almond* 4

Executive Chef Brett Moseley