



## Breakfast

*served Saturdays and Sundays 8am until noon  
(reservations recommended)*

### SWEET ENTREES

#### **Apple Crepes \$12**

Caramelized Apples with whipped Goat Cheese wrapped in delicate Crepes

#### **Chocolate Mascarpone French Toast \$12**

French Toast stuffed with sweet, creamy chocolate Mascarpone topped with Cocoa Cream

#### **Pecan Pancakes \$10**

Buttermilk Pancakes Topped with Whipped Pumpkin Butter

### SAVORY BREAKFAST ENTREES

#### **Wild Mushroom and Egg Souffle \$15**

Whipped Egg whites folded into a savory custard with local Mushrooms, topped with Asparagus, and shaved red Onion, accompanied by Pomme Anna

#### **Omelet Maison \$10**

seasoned whipped eggs layered with Boursin cheese and roasted red pepper, topped with tomato and herbs, served with frites de Maison

#### **Traditional Breakfast \$10**

three Fleig Farm eggs cooked to order, Stonie's bacon and Stonie's breakfast pork sausage served with frites de Maison

#### **Healthy Start \$8**

homemade bran muffin, fresh fruit, yogurt and granola

#### **The Millionaire's Biscuit \$10**

House-made Biscuit, Sausage Gravy, topped with two Fleig Farm Eggs, Chives and Stonie's Bacon

*breakfast menu continued...*

## BRUNCH

### **Eggs Benedict \$12**

(Our version of the Classic)

poached eggs, Oberle ham, chive Hollandaise, baquette toast and pomme anna

### **Quiche Lorraine \$12**

baked savory custard with spinach  
topped with Lorraine swiss, served with a simple French salad

### **Steak and Eggs \$18**

grilled sonoma steak with three Fleig Farm eggs,  
frites de Maison, house-made steak sauce and asparagus gratin

### **Pan-fried Double-cut Pork Chop \$18**

Chardonel brined pork chop with three Fleig Farm eggs,  
pommes anna, bacon julienne and herb mayonnaise

### **Ham Steak and Eggs \$18**

Sugar-cured ham with two soft-poached eggs,  
Sweet Potato spoonbread and roasted garlic marmalade

## SIDES

**Stonies Bacon \$4**

**Stonie's Sausage \$3**

**Frites de Maison \$3**

**Pommes Anna \$3**

**Sweet-potato Spoonbread \$4**

**Three Fleig Farm Eggs \$4**

Adam Lambay, Executive Chef