



# ARCADIA BLUFFS

## Breakfast on the Bluffs

### Sunrise Features

#### Northern Hearty

Three eggs prepared to order served with Cherrywood smoked bacon, pattied pork sausage and hash browns. Served with choice of toast. \$14

#### Scrambled Eggs Florentine

Scrambled eggs with roasted butternut squash and root vegetables paired with a blend of spinach and arugula.

Served with a fresh fruit cup. \$13

Egg whites only available upon request for an additional \$2.

#### Banana Nut French Toast

Three slices of egg battered cinnamon bread delicately toasted and topped with powdered sugar, sliced bananas and toasted pecans. \$12

#### Eggs Benedict

Two fresh poached eggs served over Canadian bacon on a toasted English muffin topped with housemade hollandaise and fresh asparagus. \$13

#### Buttermilk Pancakes

Three golden brown pancakes served with whipped butter and maple syrup. \$10

Fresh blueberries, strawberries, or bananas available upon request for an additional \$2.

#### Pumpkin Cranberry Crepes

Four delicate crepes filled with whipped pumpkin mascarpone and topped with dried cranberries and a warm caramel drizzle. \$12

### Breakfast Sandwiches

#### Ciabatta Sandwich

Applewood smoked ham, pork sausage and Cherrywood smoked bacon scrambled with eggs and topped with cheddar cheese on a ciabatta roll. \$12

#### Ham and Cheese Croissant

Applewood smoked ham and Swiss cheese served on a buttery, flaky pastry. \$11

#### Vegan Burrito

Vegan breakfast sausage, black beans, brown rice, quinoa, and vegetables in a honey wheat tortilla, smothered with burrito sauce. \$14

### Three Egg Omelet

#### Northern Omelet

Mushrooms, asparagus, sausage, and cheese curds. Served with choice of toast. \$13

#### Farmer's Omelet

Applewood smoked ham, pork sausage, Cherrywood smoked bacon, and cheddar cheese. Served with choice of toast. \$13

#### Southern Omelet

Pork sausage, potatoes, onions, and American cheese smothered with pork sausage gravy. Served with choice of toast. \$13

#### Harvest Omelet

Roasted root vegetables, onions, and swiss cheese. Served with choice of toast. \$13

### Cereals

#### Organic Steel Cut Oatmeal

Cooked to order, organic oats with a choice of berries, banana, maple, cinnamon, raisins or toasted pecans. \$8

#### House Made Granola

Housemade granola toasted with dried cherries and served with 2% milk. \$8

#### Greek Yogurt Parfait

Greek yogurt and fresh berries layered with house made granola, toasted pecans and drizzled with Sleeping Bear Farms Star Thistle Honey. \$11

### Sides

Cherrywood Smoked Bacon \$4

Pattied Pork Sausage \$4

Turkey Bacon \$4

Turkey Sausage \$4

Hash Browns \$4

Toasted English Muffin \$3

Toasted Bagel \$3

White, Rye, or Multi-Grain Toast \$3

Buttermilk Pancake \$4



Buttered Croissant \$3

Greek Yogurt \$3

Fresh Fruit Cup \$4

Ask your server about menu items that are cooked to order or served raw. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

For your convenience a 20% gratuity will be included for groups of eight or more.

Gluten Free  Vegetarian  Vegan 