



ARCADIA BLUFFS

Breakfast on the Bluffs

A full Breakfast Buffet is available in our Sunroom featuring a wide variety of hot and cold selections. Buffet includes your choice of one coffee, soft drink, or juice. Adults \$20 | Children 6-12 \$14 | Children 5 and under \$8

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

Harvest Poached Apples

Cider poached apples alongside ancient grains with two sunny side up eggs and venison sausage over a spiced pumpkin puree. Served with choice of toast. \$13

Sweet Potato Breakfast Hash

Two poached eggs served over maple sweet potatoes, Brussels sprouts, onions, and corned beef topped with housemade bearnaise. Served with choice of toast. \$13

Banana Nut French Toast ✓

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

Pumpkin Cranberry Crepes ✓

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

Eggs Benedict Your Way

Two poached eggs topped with shredded Brussels sprouts and your choice of Traditional or Spicy housemade hollandaise.

Traditional - Toasted English muffin with Canadian bacon. \$13

Steak and Eggs - Toasted English muffin with shaved ribeye. \$16

Lox - Toasted bagel with cream cheese and smoked salmon. \$20

Scrambled Eggs Florentine ✓ (GF)

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.

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.

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 (V)

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, venison 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 (GF) Vegetarian (V) Vegan (V)