

GRILL ROOM BREAKFAST

Farm Fresh Eggs Any Style

Two farm fresh eggs cooked any style, served with crisp applewood bacon, stone-ground grits, and white or whole wheat toast

Create Your Own Omelette

Three egg omelette with your choice of bacon, ham, mushroom, tomato, onion, spinach, bell pepper, cheddar or Swiss cheese. Served with home fried potatoes and white or whole wheat toast.

Spinach & Eggs Benedict

Two poached eggs with sauteed spinach over toasted English muffin with classic Hollandaise. Served with fresh fruit.

Lump Crab Benedict

Two poached eggs over toasted English muffin with braised lump crab and classic Hollandaise. Served with fresh fruit.

Buttermilk Pancakes Plain or Blueberry

Freshly griddled buttermilk pancakes served with applewood bacon and your choice of fresh berry syrup or Vermont maple syrup

French Toast

Whole wheat bread, whipped cream, candied pecan, fresh berries and your choice of fresh berry syrup or Vermont maple syrup

Steak and Eggs

Petite filet mignon served with two farm fresh eggs cooked any style, home fried potatoes, and whole wheat toast

Greek Yogurt

Greek yogurt infused with honey & vanilla served with City Club granola, mixed berries, and caramelized banana

Steel Cut Oats

Irish steel cut oats, dried fruit, raw sugar, and milk

BREAKFAST SIDE ORDERS

Home fried Potatoes

Stone-Ground Creamy Grits

Small Fruit Cup

Wedge of Melon in Season

Sausage Patties

Turkey Sausage Patties

House-made Muffin

White or Whole Wheat Toast

Applewood Bacon