



## Continental

Cereal & Milk ~6      Grapefruit Brûlée ~5  
Fruit & Granola Parfait ~7      Warm Oatmeal & Berries ~8

## Breakfast

### Eggs Benedict

poached eggs, hollandaise, English muffin, roasted potatoes

Canadian bacon ~8/12      filet & spinach ~12/16      Jumbo Lump Crab & tomato ~12/16

### Belgian Waffle (VO)

fresh berries, citrus butter, maple syrup ~11

### Biscuits & Sausage Gravy

housemade buttermilk biscuit, baby spinach ~13

### French Toast du Jour

Inspired by using fresh & local ingredients ~12

### Two Egg Breakfast

two eggs, your choice of sausage or bacon, with home fries, toast ~10

substitute duck bacon or scrapple ~3

### Filet Mignon & Eggs (GF)

roasted potatoes, hollandaise, toast ~18

### Crab & Avocado Toast

thick cut sourdough, tomato, baby arugula, lemon mascarpone, black salt, sunny egg, home fries ~15

### Omelet du Jour

Inspired by using fresh & local ingredients, roasted potatoes, toast ~14

### Smoked Salmon & Bagel

pickled onion & cherry tomato salad, soft poached egg, cream cheese ~12

## Sides

Two Eggs ~4    Toast ~2    Fresh Fruit ~4    Home fries ~4

Bacon ~4    Sausage ~4    Scrapple ~5

(GF) ~ Gluten Free    (V) ~ Vegan/Vegetarian    (VO) ~ Vegetarian Only

Join us for our 3 course prix fixe menu Sunday thru Thursday ~\$35

Executive Chef Dan Tagle    Sous Chef Corey Baunchalk

*Eating raw or undercooked meat, poultry, eggs, shellfish, or seafood may increase your risk for foodborne illness.*

*Call (302)-888-4204 about our private dining rooms and conference center for private functions.*

*Please note that kitchen equipment & prep area are shared with non-gluten free items. Many dishes can be modified to accommodate dietary restrictions. Please ask your server.*