

plates

WARM GRIDDLED BANANA BREAD	6
cream cheese frosting, toasted walnuts	
FRUIT & NUT GRANOLA	9
greek yogurt, dried cherries, pistachio, local honey	
OVERNIGHT OATS	10
chia, coconut, almonds, fresh berries, mint	
BUTTERMILK PANCAKES	10
cane syrup, butter, maple	
FARM EGG FRITTATA	14
mushrooms, peppers, onions, avocado, house hot sauce, queso fresco	
BREAKFAST SANDWICH	14
buttermilk biscuit, scrambled eggs, melty cheese, sausage, crystal mayonnaise, crispy potatoes	
AVOCADO TOAST	14
Sunrise wheat, smoked trout, chili, radish, local lettuces	
LOCKBOX BREAKFAST	14
two farm eggs, smoked breakfast sausage, crispy potatoes, toast and jam	

a la carte

BISCUIT & GRAVY	8	FRESH FRUIT	5
TWO EGGS	4	TOAST AND JAM	3
SMOKED BACON	6	HOUSE BISCUIT	4
SMOKED SAUSAGE	6	CRISPY POTATOES	4

**Prepared for you by Chef Nick Fisherkeller
& Culinary Team**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.