



Breakfast

7:00 AM – 11:00 AM

Par For The Course

Steel Cut Oatmeal \$9

Bobs Red Mill Steel Cut Oatmeal served with Craisins and Brown Sugar.

Croissant Sandwich \$10

Fresh Baked Croissant with Thin Shaved Ham, Scrambled egg, and Cheddar Cheese.

Biscuits and Gravy \$14

Two House-Made Rosemary Cheddar Biscuits smothered in Fresh Sausage Country Gravy.

Fruit Plate \$10

A selection of Seasonal fruits and Berries served with Greek Yogurt and Clover Honey.

From The Griddle

Buttermilk Pancakes \$14

Two Buttermilk Pancakes served with House-made Blackberry Coulis and Whipped Cream.

Challah Bread French Toast \$15

House-Made Challah Bread Vanilla Bean Custard French Toast with Blackberry Coulis and Toasted Walnuts

Consuming raw or undercooked meats poultry seafood or eggs may increase risk of foodborne illness*



Entrees

Carson Valley Breakfast \$16

Two Eggs served any style, with Crispy Hashbrowns, choice of protein and Toast.

Stuffed Hashbrowns \$17

Scrambled Egg, Bacon, Sausage, Ham, and Shredded Cheddar between Crispy Hashbrowns smothered in Country Gravy.

Country Fried Steak and eggs \$21

11 Oz. Country Fried Steak smothered in House-made Country Gravy with Hashbrowns and Two Eggs served any style.

Eggs Benedict \$17

Two Soft Poached Eggs atop a Toasted English Muffin with Smoked Ham and House-Made Hollandaise Sauce.

Corned Beef Hash \$18

House Brined and braised corned beef with crispy hashbrown, two poached eggs and fresh hollandaise.

Omelets

Served with Hashbrowns and toast.

Denver Omelet \$15

Smoked Ham, Julienned Bell Pepper and onion medley and Shredded Cheddar

The Drunken Logger \$16

Diced Bacon, Ham, and Sausage with Julienned Onion and shredded Cheddar.

Forester Omelet \$16

Sauteed Forest Mushroom Medley with Baby Spinach and Goat Cheese

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