

French Country Manor Bed and Breakfast Five Course Breakfast

First Course

Coffee – specialty styles available

Teas – Wide selection of fine black and green teas and herbal assortment

Fresh Farm milk upon advance request – Almond milk always available

Juice – fresh in season

Second Course

Yogurt Parfait with fresh fruit and granola (please inform us in advance for dairy free)

Third Course

Fresh Fruit cup (seasonal selection)

Fourth Course - Breakfast Entrée

Chef's choice of one of the following:

- ❖ Eggs Benedict: English muffin with spinach, farm fresh poached eggs, choice of Canadian bacon or salmon, and homemade Hollandaise sauce drizzled on top
- ❖ Egg omelet with your choice of veggies (spinach, mushrooms, tomatoes, peppers) cheese, and meat
- ❖ Eggs – fried or scrambled upon request
- ❖ Griddle Favorites – waffles or pancakes with fruit, whipped cream, maple syrup
- ❖ Homemade creamed chipped beef over home fries
- ❖ Meat Selections – Turkey or pork bacon, turkey, pork, or chicken sausage
- ❖ Bread – English muffin, sourdough, or freshly made bagels

Fifth Course – Dessert

Chef's choice of fresh baked scone, croissant, muffin, or cinnamon roll

Please let us know at least a week in advance if you desire a gluten free option