



<b>Fresh orange or grapefruit juice</b>	\$ 4.00
<b>Pineapple, tomato, cranberry, apple, mango, guava or V-8</b>	\$ 3.00

### Coffee and More

<b>The Juice Bar</b>	\$ 5.75
Custom combination of any of the following selections: fresh orange, fresh grapefruit, cranberry, tomato, V-8, pineapple, apple, mango, and guava	
<b>Hot off the "Press"</b>	\$ 7.00
16 oz. pot of locally "roasted" coffee Kapalua Dark Or Villa Rey Decaffeinated coffee from Columbia	
<b>Regular or Decaf Coffee</b>	\$ 3.00
<b>Cappuccino/Double</b>	\$4.25/\$5.00
<b>Espresso/Double</b>	\$3.50/\$4.75
<b>Tazo Tea</b>	\$ 3.00
Chai, Earl Gray, Awake, Citron, Green Ginger, Caffeine Free Sweet Cinnamon Spice and Passion	
<b>Fiji Water Sm/Lg</b>	\$3.00/\$6.00
<b>San Pellegrino</b>	\$3.00/\$8.00
<b>Red Bull Energy Drinks</b>	\$ 5.00
<b>Soft Drinks &amp; Iced Tea</b>	\$ 3.00
<b>Milk</b>	\$ 2.75

### Bread Basket

<b>English Muffin, white, wheat or rye toast</b>	\$ 3.00
<b>Bagel and cream cheese</b>	\$ 3.50
<b>Mixed basket of goods</b>	\$ 6.95

### Tempting Twists

<b>Frozen Hot Chocolate</b>	\$ 5.50
A frozen concoction of Valrhona Chocolate with a whisper of cinnamon	
<b>Banana Split</b>	\$ 6.50
Vanilla bean yogurt, bananas, berries and granola sprinkles	
<b>Oatmeal Brulee</b>	\$ 6.50
Burnt brown sugar and berries	

### Fruits

<b>Local Fruit Bowl</b>	\$ 9.95
add yogurt, granola or cottage cheese	\$ 2.00
<b>Florida citrus plate</b>	\$ 5.95

PLEASE INFORM US OF ANY DIETARY RESTRICTIONS SO WE MAY DO OUR BEST TO ACCOMMODATE YOUR NEEDS.

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE A CERTAIN MEDICAL CONDITIONS.

### Farm Fresh Eggs

All egg dishes are served with toast and "Heavenly Hash Potatoes" with green onion and bell peppers

<b>Two Eggs</b>	\$ 10.95
Any style with applewood smoked bacon, maple cured ham or country sausage	

<b>Custom Omelet</b>	\$ 12.95
Choose 3: tomatoes, spinach, onion, bacon, sausage, ham, cheddar cheese, American cheese, Swiss, chorizo, mushrooms, peppers (egg whites & egg beaters available)	

<b>Opened Faced Southwestern Omelet</b>	\$ 12.95
Ham, onions, cheddar cheese pico de gallo and peppers	

<b>The Remedy</b>	\$ 10.95
Toasted Kaiser roll with two eggs over hard, applewood smoked bacon and American cheese	

<b>Baja Eggs Benedict</b>	\$ 13.95
Poached eggs, avocado, grilled tomatoes, Enchilada cream	

### Griddle

<b>Buttermilk Pancake Stack</b>	\$ 10.95
Fresh berries	

<b>Pecan Apple Pancake</b>	\$ 10.95
Maple syrup	

<b>Belgian Waffle</b>	\$ 10.95
Fresh berries and whipped cream	

<b>French Toast</b>	\$ 10.95
Baguette Slices, Candied Pecans and Caramel Sauce	

### Local Flavors

<b>Steak &amp; Cake</b>	\$ 21.95
Two poached eggs with filet mignon and Maryland crab cake, tomato hollandaise	

<b>The Kitchen Burrito</b>	\$ 10.95
Scrambled eggs, chorizo sausage, green onion, cheddar cheese and salsa	

<b>Corned Beef Hash</b>	\$ 12.95
Two poached eggs and potatoes, horseradish hollandaise	

<b>Smoked Salmon</b>	\$ 11.95
Red onion, capers, cream cheese on a toasted bagel	

<b>Dry Cereals</b>	\$ 4.00
Raisin Bran, Cheerios, Frosted Flakes, Shredded Wheat, Special K, Fruit Loops, Low-fat Granola or Corn Flakes	
with mixed berries or banana	\$ 5.00

<b>Birchermuesli</b>	\$ 5.00
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<b>Traditional Oatmeal</b>	\$ 5.00
with bananas, brown sugar and raisins	

### Sides

<b>Two farm fresh eggs</b>	\$ 6.25
<b>Applewood smoked bacon</b>	\$ 4.00
<b>Country sausage, ham</b>	\$ 4.00
<b>Corned beef hash</b>	\$ 4.25
<b>Cheddar cheese grits</b>	\$ 3.75
<b>Mini potato cakes</b>	\$ 3.75