

The Fireside

BREAKFAST

Monday - Saturday 7:00 a.m. - 11:00 a.m.

**Indicates a vegetarian dish

Starters

Mimosa 6

San Giovanni Prosecco and freshly squeezed orange juice

Bloody Mary 7

Smirnoff vodka and our own mix

Fruit Parfait 8**

seasonal fresh fruit, natural yogurt, Chef Dan's granola and marionberry sauce

Chef Dan's Eco-Granola 9**

healthy mixture with natural plain yogurt and raspberry coulis and hot or chilled milk

Old Fashioned Irish Steel-Cut Oats 8**

caramelized apples, natural brown sugar, slowly cooked in milk

French Toast

Pane d'Amore Challah Bread 12**

caramelized banana, local farm berries, toasted Oregon hazelnuts, crème fraîche, confectioner's sugar

Egg Dishes

The American 12

two farm eggs, any style and Nueske's applewood smoked bacon or jambon ham or artisan sausage, herbed country potatoes, Pane d'Amore toast

Eggs Benedict 14

two poached farm eggs and canadian bacon on toasted panini topped with hollandaise sauce and herbed country potatoes

Coast-to-Coast Omelet 14

three farm eggs with ham, bell peppers confetti, caramelized onions and fontina cheese, herbed country potatoes, Pane d'Amore toast

Spinach and Goat Cheese Omelet 14

sauteed spinach, roasted peppers, Mystery Bay goat cheese, herbed country potatoes, Pane d'Amore toast

El Burrito 13

scrambled eggs, chorizo, jalapeño, potatoes and cheese, wrapped in a tortilla, pico de gallo, salsa verde and sour cream

Local Root Vegetable Hash 14

two farm eggs, any style, over organic vegetable and applewood smoked bacon hash, Pane d'Amore toast

Beverages

Fonté coffee,
regular or decaffeinated 3
Tazo tea (assorted selection) 3
Espresso 3
Caffè latte 3⁷⁵

Caffè macchiato 3⁷⁵
Cappuccino 3⁷⁵
Caffè Mocha 3⁷⁵
Freshly Squeezed Orange Juice 5
Fruit Juice 3

Items and prices subject to change.