

Breakfast Menu

Breads & Grains

Butter Croissant | \$6

Selection of Danish Pastries | \$14

Toast | \$4.50

White | Whole Wheat | Multigrain | NY Bagel | Gluten-free | English Muffin

Served with a selection of
Homemade Fruit Preserves, Honey, and Butter

Assorted Individual Breakfast Cereal | \$8

Corn Flakes | Raisin Bran | Shredded Wheat | Rice Krispies | Special K

Served with your choice of Milk:
Fresh, Skim, Almond, Soy

Eggs & More

Two Free Range Eggs | \$16

Any style, House Breakfast Potatoes, Choice of Toast

Tuckers Farm Omelet | \$18

3 Egg Omelet, Creamy Local Goats Cheese, Breakfast Potatoes

Florentine Omelet | \$18

3 Egg Omelet, Baby Spinach, Swiss Cheese, Breakfast Potatoes

Eggs Benedict | \$21

Smoked Ham, Grilled Asparagus, Hollandaise Sauce, English Muffin, Breakfast Potatoes

Aurora Benedict | \$27

Poached Eggs, Lump Jonah Crab, Smoked Salmon, Hollandaise Sauce, Asparagus,
English Muffin, Breakfast Potatoes

French Toast | \$15

Vanilla Pain Brioche, Fresh Berries, Maple Syrup

Homemade Buttermilk Pancakes | \$19

Fresh Berries, Maple syrup

Smoked Salmon Bagel | \$24

Cream Cheese, Arugula, Avocado, Red Onion

Fresh Fruit Platter | \$19

Seasonal Fruits

Sides

\$8 each

Applewood Smoked Bacon
Cumberland Pork Sausage Link
House Breakfast Potatoes
Chicken Sausage
Turkey Bacon
Grilled Asparagus
Sautéed Mushrooms

Healthy & Organic Breakfast Bowls

Greek Style Yoghurt | \$14
House Made Granola, Fresh Berries

Acai Bowl | \$15
Toasted Oats, Peanut Butter, Sunflower Seeds,
Berries

Chia Bowl | \$16
Coconut Milk, Dates, Candied Nuts, Lychee,
Fresh Berries

Coffee/ Tea

Freshly Brewed Coffee | \$5
Regular or Decaffeinated

Italian Coffee | \$6
Espresso
Cappuccino
Latte

Teas | \$5
English Breakfast
Green Tea
Earl Grey
Peppermint
Chamomile