

# Breakfast Menu

## Eggs

### Your Way

- 1 Egg \$4
- 2 Eggs \$5
- 3 Eggs \$6

### Cheese Omelet \$10

American, Swiss, Provolone or Cheddar Cheese

### Western Omelet \$11

Diced Ham, Peppers, Onions, Three Cheese Blend

### Spanish Omelet \$11

Onions, Peppers, Tomatoes

### The Cedarbrook Omelet \$11

Sautéed Spinach, Tomatoes, Provolone Cheese

### Eggs Benedict \$12

Poached Egg, Hollandaise, Sliced Canadian Bacon on English Muffin

### Breakfast Sandwich \$8

2 Eggs, Choice of Protein, Choice of Cheese, Toasted Brioche, Home Fries

All items served with:  
Home Fries & Choice of Toast

## Beverages

Coffee \$3

Cappuccino \$4

Single Espresso \$4

Double Espresso \$5

Hot Chocolate \$3

Artisanal Tea \$3

Juice \$3

Apple, Cranberry, Orange, Tomato

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef: Robert Iannacone

Sous Chef: Chris Knapp

Banquet Chef: Eric Connor

## *From The Griddle*

Buttermilk Pancakes \$8

Homemade with Powdered Sugar

French Toast \$8

Thick cut with Vanilla & Cinnamon

Belgian Waffle \$10

Homemade with Powdered Sugar

All served with Maple Syrup and Whipped Butter

## *Sides*

Applewood Smoked Bacon \$4

Scrapple \$5

Sausage (link or patty) \$5

Pork Roll \$5

Home Fries \$4

Fruit Cup \$4

## *Breads*

White

Wheat

Rye

English Muffin

Bagel

