



## BREAKFAST MENU

*We are Proud to Serve Local McClendon Farm Produce, Local Power Ranch, Grass Fed Beef & Local Queen Creek Olive Oil & Olives. All Eggs From Local, Cage Free Chickens. We Recycle and Compost.*

### ENTREES

#### **The Big Breakfast - \$8.75**

2 Eggs (Fried or Scrambled) Served with a Golden Mashed Potato Cake, Schreiner's Sausage, Sautéed Mushrooms & Homemade Toast with Jam (Baguette or Grain Bread). Available Vegetarian.

#### **Quiche Lorraine - \$7.75**

With Bacon, Organic Spinach, Leeks and Gruyere Cheese, Garnished with Fresh Fruit

#### **The Egg Sandwich - \$4.50**

Fried Egg Sandwich with Melted Dubliner Cheese on Toasted Brioche Bread (Add tomato - \$0.50, Ham - \$1.00, or Bacon \$1.00)

#### **French Crepes - \$6.95**

Filled with Seasonal Vegetables, Ham & Gruyere Cheese, Topped with Creamy Béchamel Sauce (Available Without Ham)

#### **French Scrambled Eggs with Toast - \$5.95**

Slow Cooked Scrambled Eggs Prepared with Dijon Mustard, Cream, Chives and Parmesan Cheese, Served with Buttered Homemade Toast and Jam (Baguette or Grain). Add Bacon +\$1.50

#### **Eugenia's Organic Hot Breakfast Cereal - \$4.95**

Blend of Organic Oatmeal, Wheat Bran, Flax Meal, Oat Bran, Organic Brown Sugar and Soy Milk, Served with Organic Yogurt and Toasted Pecans. To Top With Fresh fruit - add \$1.50

#### **Croque Madame - \$6.95**

Baked Gruyere Cheese & Tomato Sandwich on Grain Bread Baked and Topped with A Fried Egg.

#### **Signature Brioche French Toast - \$6.50**

Served with Rich Banana - Caramel Sauce with Toasted Hazelnuts, Top with Fresh Fruit + \$1.50

### SIDES

One Egg \$1.50, Two Eggs \$2.95

Schreiner's Breakfast Sausage - \$3.00

Homemade Toast & Jam (Baguette or Grain) - \$2.95

Pepper Bacon - \$2.75

Mashed Potato Cake - \$4.00

### SPECIALTY PASTRIES

Bag of Mini Cinnamon & Butter Muffins - \$2.65

Blueberry Almond Bostock - \$2.65

Sugar Crusted Brioche - \$1.75

Side of Chocolate Ganache for Dipping \$0.75

Mostly Organic Bran Muffin with Fruit - \$2.00

Pecan Sticky Buns (Fridays & Saturdays) - \$2.00

### BEVERAGES

Fresh Squeezed Organic Orange Juice - \$3.25

Organic Iced Coffee - \$1.95

Organic Iced Caramel Coffee Made with House Caramel, Vanilla Bean & Cinnamon - \$3.75

Old Fashioned Hot Chocolate Topped with Whipped Crème Chantilly & Sprinkles - \$3.75

Espresso Shots

Single Shot - \$1.75

Double Shot - \$2.75

Triple Shot - \$3.50

Cappuccino

Single - \$2.50

Double - \$2.95

Triple - \$3.50

Consumption of Raw and Undercooked Eggs May Increase Your Risk of Food Borne Illness.

Buy locally. Eat well. Preserve the planet.

Monday to Friday 7:00am to 10:30pm, Saturday 8:00am to 3:00pm

View our catering menu on line.

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