

GALLERIE

breakfast

SMALLS

Seasonal Fruit Plate

Wildflower honey, vanilla scented yogurt **12**

Greek Yogurt Parfait

Ancient grains granola, ginger apple compote, almond butter **10**

Smoked Salmon Bagel

Local Bagel, Sixty South salmon, English cucumber, heirloom tomato, whipped cream cheese **14**

Chia Bowl

Nutella, toasted coconut, blackberries, blueberries, raspberries, chia seeds **13**

Steel Cut Oatmeal

Brown sugar, toasted almonds, dried blueberries, Snowville Creamery milk **12**

MAINS

The Complete Breakfast Buffet

Enjoy a full selection of cereals, yogurts and fresh baked breads, hot dishes, choice of juice and coffee and tea **22**

Including made to order eggs and omelets

*** Continental breakfast 17*

Classic Breakfast

Cage free eggs, fried redskin potatoes, applewood smoked bacon, choice of toast **17**

Egg on a Roll

Cage free egg, country ham, Tillamook cheddar, kewpie mayonnaise, challah roll, fried redskin potatoes **16**

Mascarpone Pancakes

Three buttermilk mascarpone pancakes, ginger apple compote, Ohio maple syrup **15**

Vegan Chicken Hash

Miso roasted mushrooms, redskin potatoes, black sesame, arugula, Buckeye Bread Co. sourdough **18**

Hot Chicken and Biscuits

Fried hot Ohio chicken, buttermilk biscuits, whole hog sausage gravy **24**

Create an Omelet **16**

.50 Each extra ingredient

Three egg omelet, breakfast potatoes and choice of toast

Choice of three ingredients: Roasted peppers, spinach, mushrooms, onions,

Tomato, cheddar, feta, gruyere, goat cheese, ham, sausage or bacon

Egg whites available upon request

SIDES

PURCHASE ANY TWO SIDES FOR
\$8.00 OR THREE FOR \$13.00

Low Fat Fruit Yogurt **5**

Breakfast Potatoes **5**

Black Forest Ham **5**

Applewood-Smoked Bacon **5**

Turkey or Pork Sausage~ **5**

Single Pancake **5**

~ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. WHILE WE DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE THAT OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY, AND WHEAT.) WE OFFER GLUTEN-FREE MENUS; HOWEVER, OUR KITCHEN IS NOT COMPLETELY GLUTEN FREE