

IN ROOM DINING

MON-SAT 7AM-10PM
SUN 7AM-9PM

BREAKFAST

DAILY 7AM TO 10:30AM

Two Local Farm Eggs		19
eggs any style, bacon or sausage, choice of toast, arugula salad, garlic herb potatoes		
Steel Cut Oats		15
chia, flax, hearth roasted mango, coconut whipped cream, banana crumble		
Farm Fresh Omelet		19
two farm eggs, chive, white cheddar, garlic herb potatoes		
Breakfast Burrito		19
scrambled egg, chorizo, caramelized shallot, cotija cheese, salsa verde, garlic herb potatoes		
Brioche French Toast		20
maple creme anglaise, poached apple, pecan crumble		
Buttermilk Waffle		20
lemon curd, blueberry compote, espresso struessel		
Croque Madame		20
brioche, gruyere mornay, local ham, wholegrain dijon, farm egg, garlic herb potatoes		

LUNCH & DINNER

MON-SAT 12PM TO 10PM
SUN 12PM-9PM

Farmstead Cheese & Charcuterie	local honey, grain mustard, quince, charred bread	26
Butter Lettuce Salad	chive, radish, pickled peppers, bread crumbs, blue cheese	17
Sfoglioni Rigatoni	oxtai, calabrian chili, tomato, mint, pecorino	27
Lakeside Burger	white cheddar, lettuce, yellow mustard, pickles, tomato	24

SIDES

MON - SAT 12PM - 10PM
SUN 12PM-9PM

House Fries	9	Sticky Brussels Sprouts	10
Hearth Beets pickled vidalias, radish	10	Shells and Cheese cheddar, chevre, parmesan	10

KIDS

MON-SAT 12PM-10PM
SUN 12PM-9PM

Chicken Tenders fries		13
Hot Dog fries		13
Cheeseburger fries		13
Kids Mac & Cheese fries		13

DESSERT

MON-SAT 11AM TO 10PM
SUN 11AM-9PM

Pecan Crème Brûlée	carrot cake, salted pecans	15
Sesame Chocolate Truffle	sesame chocolate cremeux, chocolate sponge	15
please let us know if you have dietary restrictions		

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