


BREAKFAST


A T G R A N V I L L E I N N



GREAT START BREAKFASTS

Skillet Scramble scrambled egg or egg white, with potatoes, onion, and turkey sausage or bacon served in a petite skillet with toasted English muffin \$10

Breakfast Platter two eggs cooked to order, breakfast potatoes, toast, and choice of turkey sausage or bacon \$10

 **Granola Yogurt Bowl** fresh Greek yogurt surrounded by house baked coconut-almond granola and fresh berries, topped with blueberry compote \$9

 **Hot Oatmeal** creamy six grain oats topped with cinnamon roasted pecans and golden raisins \$6.5

  **Breakfast Smoothie** blueberry and banana blended with apple juice, chia and hemp seeds \$8

The Continental your choice of 3 of the following: toast, half bagel, English muffin, white chocolate-raspberry scone, Greek yogurt and granola cup, six grain oatmeal cup, hardboiled egg, fresh fruit cup, coffee or juice \$6

BREAKFAST SANDWICHES

Breakfast Panini panini grilled bagel sandwich with egg white, smoked turkey, raw spinach, roasted tomato, and stone ground honey mustard \$8

Ham Brie Biscuit Sandwich shaved black forest ham, brie cheese and apricot chutney \$7

Breakfast Burrito scrambled egg or egg white, turkey sausage, fresh salsa, and jack cheese rolled in flat bread \$8.5

A LA CARTE

2 Copia Farm Fresh Eggs \$4.5

2 Slices Bacon or 2 Turkey Sausage Links \$3

Breakfast Potatoes \$3

Fresh Fruit Cup \$4

Toast \$2

Assorted Cereal & Milk \$ 3.5

Multi-Grain Sourdough,

French Toasted English Muffin, or
Bagel \$3

Espresso \$4

Cappuccino \$4.5

Chilled Juice \$3

Consumer Advisory: Consuming meats, eggs, fish, and shellfish not cooked to USDA recommended temperatures can be potentially hazardous.

 Vegetarian  Vegan  Gluten Free

Chad Lavelly, Executive Chef
Cody Howe, Executive Sous Chef
Jordan Linn, Sous Chef