



HEARTY BREAKFASTS

THE CLASSIC

Two organic eggs prepared to your liking, choice of grilled ham, hickory-smoked bacon or turkey sausage patties | 10
Add breakfast red skin potatoes and your choice of toast or English muffin | 2

THE ITALIAN

Open-faced frittata, choice of French ratatouille, hickory smoked bacon or turkey sausage patties, breakfast red skin potatoes, and choice of toast or focaccia | 11

WELLNESS

Chilled orange juice or fresh-pressed carrot juice, choice of dry cereal or house-made granola, seasonal fruits, and choice of banana bread or toast | 11

BAGEL 'N LOX

House-made smoked Gravlax salmon, toasted plain bagel, cream cheese, capers, sliced tomato, shaved red onions, cucumbers and hard-boiled egg | 14

SWEET INDULGENCES

APPLE CIDER WAFFLE

With strawberries and Vermont Maple Syrup | 7

BRIOCHE FRENCH TOAST

With strawberries and fresh cream | 7

BUTTERMILK PANCAKES

With sliced bananas | 7

GRAINS

TRADITIONAL OATMEAL

Dried cranberries, chopped pecans, and brown sugar on the side | 4.5

ASSORTED DRY CEREALS

Cheerios, Corn Flakes, Raisin Bran, Rice Krispies, Kashi or House-made Granola | 5

FRUIT & YOGURT

SLICED SEASONAL MELON

Honey Dew, cantaloupe, or watermelon, with a light orange syrup | 5

GREEK YOGURT

Local honey, chopped walnuts | 5

CINNAMON APPLE SAUCE

House-made, chunky, no sugar added | 6

All breakfasts are served with your choice of chilled locally sourced juice, artisanal coffee, Chef's special lavender and chamomile tea, or hot chocolate.

Shepherd Farms proudly serves hydroponic- and organically-grown vegetables and micro-greens from our partnerships with Canewater Farms and Brothers in Farms.

The good folks at the GA Department of Health would like us to remind you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness – even when delicious and locally-sourced.