BREAKFASTMonday-Sunday 7am-11am

In the Beginning

\$ 12 Market Fruit Salad and Yogurt

\$ 10

\$ 16 Granola Bowl

Smoked Salmon

Smoked Salmon \$ 16 Smoked Salmon, bagel, hard-boiled egg, capers, pickled onions, cucumber, tomatoes, cream cheese	Mixed Berry Smoothie, seasonal house made granola, coconut fla Colorado Bee Pollen		A selection of seasonal melons, sea berries, honey and Greek yogurt	\$ 10 sonal
Morning Glory Pastries \$ 16 Fruit danish, scone, croissant, fruit salad, preserves and butter (Notice: 10-12 minute cooking time)			Organic Steel-Cut Oatmeal Oatmeal topped with kiln-dried frui and brown sugar	\$5 t
Bowl of Cottage Cheese or Low-Fat	Gluten-Free Banana Nut Rainfo		Assorted Dried Cereal	\$3
Yogurt \$ 4 Seasonal berries & honey	Cereal With milk	\$ 5	With milk	
Seasonal berries & noney	The Benny's			
All Renny's served on an English m		and a ch	oice of skillet potatoes or fruit salad	
Classic \$ 11		\$ 12	Smoked Salmon	\$ 17
Canadian Bacon and Hollandaise	Tomatoes, Spinach, and Pesto Hollandaise	Ş 12	Smoked Salmon Smoked Salmon, Avocado, Capers, a Dill Hollandaise	-
	From the Hen			
BYO Omelet \$ 12	The Avanti Breakfast	\$ 10	Turkey Frittata	\$ 11
Whole Eggs or Egg Whites. Choose from	Two Farm fresh eggs cooked to	-	Whole Eggs or Egg Whites, avocado	-
Peppers, Mushrooms, Onions, Tomato, served with your choice			asparagus, red onions, tomatoes,	, a d
Spinach, Ham, Chicken Apple Sausage, Canadian bacon or chicken apple Olives, Bacon, Chorizo; Cheddar, Swiss, sausage, served with skillet potatoes			arugula, and Provolone cheese, servith skillet potatoes	/ea
Pepper Jack, Goat Cheese, served with	and toast			
skillet potatoes Egg White Frittata \$ 10	Breakfast Quesadilla	\$ 11	Breakfast Arugula Salad	\$ 16
Spinach, roasted mushrooms, tomatoes, Flour Tortilla, scramble		-	Smoked Salmon, poached eggs, che	•
topped with arugula & goat cheese, served with market fruit salad	tomatoes, jalapeños, salsa & Pe Jack cheese with skillet potatoe			
Served with market fruit salad	sour cream	s ariu	r armesan Dressing	
	<u>Sammy's</u>			
eggs, Manchego cheese, sliced patty, A	co Kid \$ 10 Nutella P ed eggs, sausage Nutella & American and Swiss Ciabatta r , served on a pretzel market fr	crispy ba oll, serve		
	The Sweets			
All sweets are topped with seasonal be	rries & powered sugar, and a choi	ce of App	lewood Smoked Bacon or Chicken A	<u>ople</u>
	Sausage with Maple Syru	<u>ıp</u>		
Stuffed French Toast \$ 17 Thick Brioche, stuffed with bacon &	Purist French Toast Thick Brioche, Applewood Bacor	\$ 16	Pineapple Upside Down Pancakes	
Nutella, drizzled with chocolate sauce	Seasonal berries, powdered sug		Caramelized pineapples & cinnamor butter	ı
Heath Bar Crunch Pancakes \$ 13	Coconut Banana Pancakes	\$ 13	•	\$ 12
Heath Bar & Nutella Buttermilk Pancakes \$ 11	Banana & toasted coconut		Fresh blueberries	¢12
Buttermilk Pancakes \$ 11	Sides & Substitution	<u>1S</u>	Belgian Waffle	\$13
One Egg any style \$ 2 Egg Whit	es \$ 3 Smoked Sa	lmon	\$ 6 Skillet Potatoes	\$ 4
Market Fruit Salad \$3 Seasonal	•		\$ 5 Danish & Croissants	\$ 7
Hard-boiled Egg \$3 Assorted		Toast or English Muffin \$ 3		
Gluten-Free Toast, English Muffin, Bagel Blueberry Muffin		Applewood Bacon, Chicken Sausage, Sausage Patty or Canadian Bacon \$5		
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<u>Lodge at Vail is proud to feature Organic Brown eggs, egg whites, Egg Beaters and local products when possible.</u>