

BREAKFAST



STARTERS

Fruit Cocktail, Grapefruit Sections, Seasonal Berries, Cantaloupe, Honeydew Melon, Fruit Yogourt, Cottage Cheese, Prunes or Orange Sections

CEREALS

Oatmeal

With a side of raisins, brown sugar, and warm milk.

Cold Cereals

Frosted Flakes, Fruit Loops, Muslix, Vector, Corn Flakes, Rice Krispies, Bran Flakes, or Cheerios

EGGS/ENTRÉES



Fried: Sunny Side Up, Over Easy, Medium, or Hard. Scrambled, Poached, Hard or Soft Boiled. (Egg whites available upon request.)

Ask your server about Fern's Daily Special.

Eggs Benedict

Poached egg and peameal bacon topped with Hollandaise sauce served on a toasted English muffin. Choice of one or two eggs.

Eggs Florentine

Poached egg with sautéed spinach and topped with Hollandaise sauce served on a toasted English muffin. Choice of one or two eggs.

Blueberry or Plain Pancakes

Stack of three pancakes served with syrup or Fern Honey.

French Toast

Secret roll recipe dough baked into loaves, sliced and dipped in egg, cinnamon, and vanilla batter topped with a dusting of powdered sugar. Served with syrup or Fern Honey.

Omelette

Plain, Cheese, or Ham & Cheese. Add any of the following: fresh tomato, bell peppers, sautéed onions, mushrooms, or hot peppers.

Also available with egg whites.

Lox, Bagel, and Cream Cheese

Thinly sliced smoked salmon and cream cheese: regular, light, or herb and garlic.

Fried Egg Sandwich

Fried egg with cheese on an English muffin.

BLT

Your choice of breakfast bread, toasted and served with bacon, thick tomato, leaf lettuce, and a side of mayo.

Fresh Fruit Plate

Seasonal variety of fruit served with yogurt.

SIDES

Breakfast Meats

Bacon, Sausage, Grilled Ham, or Peameal Bacon

Breakfast Breads

White, Wholewheat, Rye, or Multi-grain Toast; Croissant, Danish, English Muffin, or Bagel.

Hand-cut Home Fries