

STATE ROOM BREAKFAST



Heart Healthy Oatmeal

Raisins, toasted almonds, dried cranberries, milk, toast \$7

Barcelona Benedict

Our interpretation with english muffin, thinly sliced serrano ham, avocado, poached eggs, lime hollandaise sauce and pico de gallo \$12

Egg White Omelet (GF)

Three egg whites, fresh cut asparagus tips, summer sweet corn, julienne of red bell pepper, snipped chives, with breakfast potatoes and toast \$10

BBQ Chicken Wrap

Three scrambled eggs, slow roasted BBQ basted chicken, and pepper jack cheese wrapped in a tomato tortilla with a side of breakfast potatoes \$10

Sparty's Favorite Omelet (GF)

Classic three-egg omelet with chopped bacon, diced tomato, gouda cheese, and toast \$9

Signature Leelanau Cherry Omelet (GF)

Three-egg omelet with cherry wine compote, seasonal fruit, toast \$9

Farmer's Market Frittata (GF)

Three eggs, swiss chard, yellow teardrop tomato, smoked vidalia onion, boudin blanc, choice of toast \$10

Chorizo Scramble (GF)

MSU farms pork chorizo, chopped scallions, cheddar cheese and pico de gallo served with potatoes and choice of toast \$10

The Everyday (GF)

Two farm fresh eggs, choice of breakfast meat, served with potatoes and toast \$9

Smoked Salmon Toast

Pumpernickel bread layered with smoked salmon, baby arugula, dill cream cheese, lemon wedge \$11

Indian Upma (Vegan)

A savory hot breakfast made from semolina and a blend of unique, flavorful spices, garnished with cashews \$9

Great Lakes Pancakes

House recipe pancakes with fresh michigan blueberries, hoop house mint and pure michigan maple syrup \$9

Belgian Waffle

Light and crispy with notes of vanilla, served with sliced fresh strawberries and house-made lemon curd \$10

Sides

Assorted Yogurt \$2 • Half Grapefruit \$2 • Bowl of Fresh Berries \$5 • Toasted Bagel with cream cheese \$3

(GF) = Gluten Friendly or can be made Gluten Friendly

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness. We cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. If your party has 8 people or more, we have an automatic 20% service charge.