

Chef's Pick



Chateau Madeleine Breakfast

Two farm-fresh eggs prepared any style with your choice of three bacon strips, two sausage links, or ham. Served with two breakfast sides.

\$14

Fresh Fruit Bowl

A seasonal medley of hand-cut fruit and berries. Served with one breakfast side.

\$15

Coffee Cake French Toast

Signature French toast with seasonal coffee cake flavors (ask your server for today's selection). Served with three bacon strips, two sausages, or a fresh fruit salad.

\$17

Brie & Raspberry French Toast Roll-Ups

Brioche rolled and stuffed with creamy Brie and raspberry preserves. Served with three bacon strips, two sausages, or a fresh fruit salad.

\$15

Hoe Cakes

House-made cornbread pancakes topped with sweet apple butter and served with a side of poached eggs.

\$15

Banana Nut Pancakes

Three fluffy pancakes loaded with fresh bananas and walnuts, finished with whipped cream. Served with three bacon strips or two sausages.

\$13

Signature Yogurt Parfait

Choose between plain Greek or Activia yogurt. Fruit (Choose 2): Strawberries, raspberries, diced mango, blueberries, or bananas. Crunch (choose 1): Granola, candied pecans, walnuts, or almonds. Enhancers: A drizzle of honey, maple syrup, agave, or a sprinkle of chocolate chips or cocoa powder. Accompaniment: Served with a freshly baked muffin or Danish.

\$13

Biscuits & Tomato-Bacon Gravy

Freshly baked buttermilk biscuits smothered in our savory, house-made tomato and bacon gravy.

\$12

Prosciutto & Egg Puff Pastry

Flaky, freshly baked puff pastry topped with a Gruyère blend, prosciutto, poached eggs, and delicate microgreens.

\$15

Bagel & Lox

Smoked salmon served with a toasted bagel, cream cheese, diced hard-boiled egg, capers, red onion, and tomatoes.

\$18

Eggs Benedict

Toasted English muffin topped with Canadian bacon, poached eggs, and house-made hollandaise. Served with one breakfast side.

\$16

Continental Breakfast

Build your breakfast by choosing any three: Bagel with cream cheese, artisanal toast, fresh fruit salad, seasonal Danish, fresh muffin, oatmeal, grits, assorted cereal with milk, or cottage cheese.

\$13

Create Your Own Omelet

Two farm-fresh eggs with your choice of three fillings:

Bacon, sausage, ham, cheddar, Swiss, onions, peppers, broccoli, avocado, spinach, mushrooms, or tomatoes.

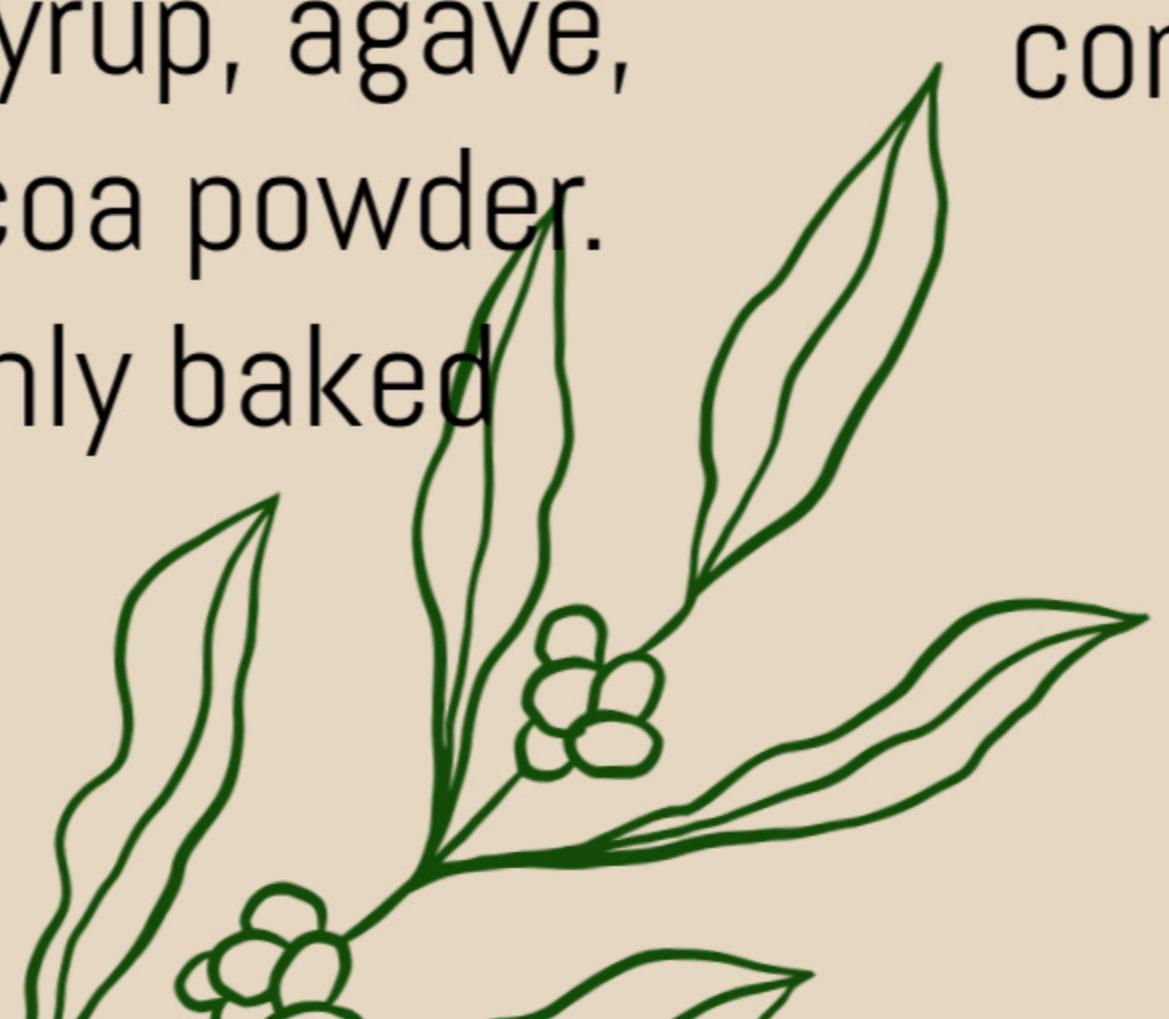
Served with two breakfast sides. Egg whites or Egg Beaters available upon request.

\$16

Strawberry Belgian Waffle

Freshly baked waffle topped with warm strawberry compote and whipped cream. Served with three bacon strips or two sausages.

\$14



Chef's Pick Premium

Premium selections incur an additional
\$14 charge to the resident account.

Seafood Omelet

Three farm-fresh eggs loaded with jumbo lump crab, scallops, shrimp, and melted cheese. Served with two breakfast sides.

\$18

Lobster Benedict

Toasted English muffin topped with succulent lobster meat and poached eggs, finished with a bright lemon hollandaise.

Served with one breakfast side.

\$21

Petite Filet Mignon & Eggs

Grilled filet mignon medallions prepared to your preference, served with two eggs any style and two breakfast sides.

\$21

Extras

Short Stack Pancakes

\$7

Fresh Berry Cup

\$5

4 Bacon Strips

\$5

Canadian Bacon

\$5

2 Sausage Links/Patties

\$5

Eggs Any Style

\$4

Banana

\$1

Drinks

Juice

Orange, Cranberry, Apple, Citrus Peach

\$3

Coffee & Specialty

Freshly brewed coffee, Vitamin enhanced water, V8,

Milk

\$3

Soft Drinks

Coca-Cola products, Iced Tea

\$4



Sides

Fresh Fruit Cup

\$6

Grilled Hash Browns

\$5

Grits

\$4

English Muffin

\$2

Yogurt

\$1.50

Danish of the Day

\$5

Muffin of the Day

\$5

Bagel & Cream Cheese

\$5

Croissant

\$5

Oatmeal

\$4

Choice of Toast

\$4

Cottage Cheese

\$4

Parmesan Roasted Potatoes

\$5

