

# BREAKFAST

## Eggs and Omelettes

Featuring certified organic eggs

**Eggs Any Style**.....7.00  
with home fries and 7-grain toast

**Breakfast Burrito**.....9.00  
with scrambled eggs, chorizo, rice, beans, cheese & avocado

**Huevos Rancheros**.....10.50  
two sunnyside eggs on a tortilla with refried beans, ranchero sauce, jalapenos, and queso fresco

**Eggs Benedict**.....11.00  
with home fries

**Norwegian Eggs Benedict**.....13.00  
with smoked salmon, potato cakes and herb hollandaise

**Eggs & Grits**.....10.00  
sunnyside eggs with house-made chorizo, and Jersey grits

### RAYMOND'S OMELETTE

Choose Two Items 10.00 • Additional Items + 1.50

ROASTED TOMATOES SAUTEÉD SPINACH WILD MUSHROOMS

APPLEWOOD BACON CABOT VERMONT CHEDDAR AVOCADO CANADIAN BACON

HOUSE MADE CHORIZO GOAT CHEESE CARAMELIZED ONIONS

sub. BAGEL or ENGLISH MUFFIN +50¢ • sub. EGG WHITES or FRUIT, +1.00

## From the Griddle

**Pancakes**.....9.00

**Corn Batter Pancakes**.....9.00

**Graham Griddlecakes**.....9.00  
with fresh fruit and Vermont maple syrup

**French Toast**.....10.00  
with fresh fruit and Vermont maple syrup

## BREAKFAST SANDWICH

fried egg, chorizo, pickled red onion, aioli, and romaine on a brioche bun  
**7.00**

add: avocado, pepperjack, tomato  
**1.50**ea

## Sides

Toast 1.50

Home Fries 3.25

Fruit Bowl 4.75

Bacon 3.25

Sausage 3.25

Canadian Bacon 3.25

## Baked Goods

Scone or Muffin  
2.50

Bagel or Corn Bread  
2.00

### Bagel Platter

with smoked salmon and cream cheese  
9.50

## Cereals

House Made Granola 7.00  
with seasonal fruit and organic yogurt  
8.00

Steel Cut Oatmeal  
with currants and bananas  
4.50

Corn Flakes  
3.00