

## MORNING BEVERAGES

Coffee \$5  
Café Latte \$7  
Hot Cocoa \$6

Espresso \$6  
Café Mocha \$7  
Selection of Juices \$7


Cappuccino \$7  
Macchiato \$7  
Organic Tea \$6

## STARTERS

**Artisan Bakery Basket** \$18

**Berry Yogurt Parfait** \$16   
*Local Honey, Granola, Almonds, Fresh Fruit*

**Steel Cut Irish Oatmeal** \$15   
*Orange Blueberry Marmalade, Toasted Walnuts*

**Bircher Muesli** \$16   
*Honey Cinnamon Rolled Oats, Almonds  
Fresh Apples, Raisins, Dried Cranberries*

**Mountain Muesli** \$14   
*House-Made Granola, Fresh Apple & Banana  
Almonds, Dried Fruits, Choice of Milk*

**Seasonal Fruit Plate** \$15   
*Fresh Fruit, Honey Greek Yogurt*

**Scottish Smoked Salmon\*** \$24  
*Heirloom Tomato & Cucumber Salad, Shaved Red Onion  
Chive Cream Cheese, Sliced Apple, Egg, Capers Vinaigrette  
Choice of Bagel*

**Fruit Smoothie** \$11   
*Choice of Mixed Berry or Strawberry & Banana*

## GRIDDLE SPECIALTIES

**Belgian Waffle** \$18  
*Honey Champagne Macerated Berries  
Chantilly Cream, Vermont Maple Syrup*

**French Toast Cobbler** \$18  
*Coconut Oat Streusel, Bourbon Peaches  
Mascarpone Cream*

**Buttermilk Pancakes** \$17  
*Whipped Butter, Vermont Maple Syrup  
Add Blueberries, Bananas, or Chocolate Chips: \$2*

## ON THE SIDE

Turkey Bacon \$8  
Smoked Bacon \$8  
Country Pork Sausage \$9

Heirloom Tomatoes \$7  
Breakfast Potatoes \$7  
One Egg Any Style\* \$3

Short Stack Pancake \$7  
Seasonal Fruit Bowl \$9  
Avocado \$6

## EGG DISHES

**Farm Fresh Eggs\*** \$19  
*Two Eggs Any Style, Sliced Tomato, Breakfast Potatoes  
Choice of Smoked Bacon, Ham or Sausage  
Choice of 7 Grain, Sourdough Toast or English Muffin*

**Build an Omelet\*** \$21  
*Choose up to three ingredients:  
Sweet Onions, Mushrooms, Peppers, Heirloom Tomatoes  
Spinach, Bacon, Sausage, Ham, Aged Cheddar  
Choice of 7 Grain, Sourdough Toast or English Muffin  
Add additional ingredients: \$1*

**Eggs Benedict\***  
*Two Poached Eggs, English Muffin  
Hollandaise, Breakfast Potatoes*


Choice of:

Canadian Bacon \$22  
Local Smoked Trout \$25  
Avocado \$20

**Huevos Rancheros\*** \$19  
*Two Over Easy Eggs, Black Beans, Chorizo  
Red Sauce, Aged Cheddar, Corn Tortillas*

**Apex Signature Breakfast\*** \$25  
*Two Poached Eggs, Buttermilk Biscuit, Arugula  
Prosciutto, Black Truffle Parmesan Cream*

**Crispy Anson Mills Cheddar Grits** \$22  
*Two Poached Eggs, Smoked Hobb's Thick Cut Bacon  
Tomato Jam, Cajun Hollandaise*

**Wellness Breakfast** \$21   
*Baked Egg White Scramble with Asparagus, Artichoke  
Spinach, Onions & Roasted Peppers  
Served with Bran Muffin & Cottage Cheese*

 These items represent heart healthy options created in conjunction with Spa Montage.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.