

Guglhupf

BREAKFAST

scrambled eggs	5.25	buttermilk pancakes	6.95
three farm fresh latta eggs, scrambled & served with seasonal fruit and sliced baguette		topped with sautéed apples & maple syrup	
chef's omelette	6.75	french toast	6.95
mushrooms, leeks and gruyere cheese served with seasonal fruit		topped with sautéed apples & maple syrup	
farmer's omelette	7.25	bircher muesli	5.25
with house made country sausage, emmenthaler cheese & caramelized onions, served with seasonal fruit and sliced baguette		swiss specialty made with oats, apples, banana, berries, yogurt, honey, a hint of cinnamon, served cold with seasonal fruit	
frittata	6.75	croissant sandwich	6.50
changes daily, served with seasonal fruit and sliced baguette		topped with 2 scrambled eggs, green onions, emmenthaler cheese, served with fruit	
granola and fresh fruit plate	6.75	add black forest ham	1.00
house-made with oats, almonds, golden raisins & honey served with milk or yogurt and fresh, seasonal fruit		sides	
breakfast cheese plate	6.75	• applewood smoked bacon	4.00
st. andre cheese with seasonal fruit and an assortment of breads		• house made country sausage	4.00
		• seasonal fruit	3.50
		• jams/nutella/honey	.75
		• breakfast bread basket	2.50
		• plain croissant	2.00
		• chocolate croissant	2.50
		• assorted danish	2.25 - 2.75
		• scones	2.25
		• muffins	1.95
		kids menu (10 and under)	
		• grilled nutella	4.00
		• single pancake with blueberries	2.75
		• single scrambled egg	2.00
		• yogurt & fruit	3.50

we appreciate our local vendors and fellow artisans for their support. thank you to: cane creek farm, lyon farms, blue crown farms, latta egg ranch, four leaf farms, goat lady dairy