

Guglhupf

BREAKFAST

scrambled eggs three farm fresh latta eggs, scrambled & served with seasonal fruit and sliced baguette	5.25	buttermilk pancakes with blueberries & maple syrup	6.95
summer omelette with local cherry tomatoes, goat cheese and a sweet corn relish	6.75	french toast with blueberries, powdered sugar & maple syrup	6.95
farmer's omelette with house made country sausage, emmenthaler cheese & caramelized onions, served with seasonal fruit and sliced baguette	7.25	bircher muesli swiss specialty made with oats, apples, banana, berries, yogurt, honey, a hint of cinnamon, served cold with seasonal fruit	5.25
frittata changes daily, served with seasonal fruit and sliced baguette	6.75	sides	
granola and fresh fruit plate house-made with oats, almonds, golden raisins & honey served with milk or yogurt and fresh, seasonal fruit	6.75	• applewood smoked bacon	4.00
breakfast cheese plate st. andre cheese with seasonal fruit and an assortment of breads	6.75	• house made country sausage	4.00
		• jams/nutella/honey	.75
		• breakfast bread basket	2.50
		• plain croissant	1.85
		• chocolate croissant	2.25
		• assorted danish	1.95 - 2.25
		• scones	1.95
		• muffins	1.85
		kids menu (10 and under)	
		• grilled nutella	3.50
		• single pancake	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, giacomo's, goat lady dairy