

ENVOY Breakfast

Traditional Favorites

STEAK & EGGS* | \$14

two eggs prepared your way, grilled tenderloin, breakfast potatoes and toast with homemade preserves

TWO EGGS | \$9 ADD AN EGG \$1

prepared your way with your choice of applewood smoked bacon or breakfast sausage served with breakfast potatoes and toast with homemade preserves

GRAND AVENUE OMELETTE | \$10

your choice of three ingredients; green pepper, onion, mushroom, bacon, prociutto, sausage, tomato, cilantro, brie, cheddar, buttermilk blue cheese or smoked ham served with breakfast potatoes and toast with homemade preserves | EACH ADDITIONAL TOPPING \$1
ADD SMOKED SALMON \$4

CORNED BEEF HASH | \$12

homemade corned beef hash served with two eggs prepared your way with toast and homemade preserves

HEART HEALTHY OMELETTE | \$11

egg whites, goat cheese, tomatoes and spinach served with whole wheat toast

EGGS BENEDICT* | \$10

two poached eggs and smoked ham on a toasted english muffin topped with hollandaise sauce and served with breakfast potatoes

BREAKFAST SANDWICH | \$9

egg, cheddar cheese and your choice of smoked ham or bacon served on a bagel with breakfast potatoes

BELGIAN WAFFLES | \$10

homemade belgian waffles topped with malted crème, cinnamon spiced walnuts, espresso chocolate sauce and fresh berries

BUTTERMILK PANCAKES | \$8

three buttermilk pancakes served with wisconsin maple syrup, whipped butter and homemade preserves

BLUEBERRY BUTTERMILK PANCAKES | \$9

three blueberry buttermilk pancakes served with wisconsin maple syrup, whipped butter and homemade preserves

SEASONAL FRESH BERRIES | \$9

topped with whipped crème fraiche

HEALTHY CONTINENTAL BREAKFAST | \$9

yogurt parfait topped with homemade granola, oatmeal brulée and sliced seasonal melon

Signature Dishes

CINNAMON BRULEE' FRENCH TOAST | \$11

topped with whipped vanilla cheesecake, strawberries, bananas and graham cracker purée

CRAB CAKES BENEDICT* | \$13

two poached eggs on crab cakes topped with hollandaise sauce, roasted red pepper purée and grilled asparagus served with breakfast potatoes

OATMEAL BRULEE' | \$8

oats lightly dusted with sugar and flame bruléed then topped with an assortment of seasonal berries | *please inform your server if you would prefer our **healthy recipe** made with sugar substitute*

SEASONAL VEGETABLE HASH* | \$10

an array of seared seasonal vegetables and breakfast potatoes and queso fresco topped with two poached eggs

EGG WHITE BENEDICT | \$11

wheat english muffins topped with scrambled egg whites, turkey sausage patties and low fat onion béchamel served with seasonal sliced melon

HUEVOS RANCHEROS | \$10

plain egg omelette topped with cheddar and sour cream served with frijoles negras, grilled flour tortillas and salsa mexicana

GREEN EGGS & HAM | \$11

scrambled eggs mixed with mascarpone cheese and pesto served with smoked ham, breakfast potatoes and toast with homemade preserves

BAGEL & LOX* | \$13

thinly sliced cured salmon with a toasted bagel, capers, cream cheese and pickled onions served with breakfast potatoes

BISCUITS & GRAVY | \$10

buttermilk biscuits topped with homemade southern style sausage gravy served with two eggs prepared your way and breakfast potatoes

With Your Health In Mind

WE OFFER ALMOND MILK & SOY MILK

WE OFFER GLUTEN FREE BREAD +\$1

EGG WHITE SUBSTITUTIONS +\$2

On the Side

buttermilk pancake \$2
cottage cheese \$3
one egg \$1
bagel with cream cheese \$3
kashi cereal and milk \$5
scone \$3

bacon, ham or pork sausage \$4
wheat, sourdough or rye toast \$2
traditional or wheat English muffin \$2
corned beef hash \$7
breakfast potatoes \$2
muffin \$3



MATTHEW HANKINS, EXECUTIVE CHEF | JUAN VALLEJO-MARTINEZ, EXECUTIVE SOUS CHEF
private dining available | eighteen percent gratuity added to groups of eight or more

*consuming raw or undercooked foods can increase the risk of food borne illness