

The Graduate
HOMESTEAD ROOM



Entrees

<i>Mascarpone Pancakes</i>	15
Buttermilk, whipped mascarpone, fresh blueberries	
<i>Breakfast “Club” Sandwich</i>	16
Croissant, white cheddar, prosciutto, scrambled eggs	
<i>Clark’s Skillet</i>	16
Chorizo, sunny side eggs, salsa verde, onions and peppers	
<i>Brioche French Toast</i>	14
Vanilla mascarpone, fresh berries, maple syrup	
<i>Avocado Toast</i>	12
Benison’s sourdough, preserved cherry tomatoes, everything bagel spice *Add an egg \$2	
<i>Toasted Oats</i>	12
Brown sugar oats, greek yogurt, blackberries and raspberries	
<i>Rolled Omelette</i>	17
Chevrel caramelized onion, chives, breakfast potatoes, add ons: smoked salmon \$6 trout roe \$4 prosciutto \$5	

Sides

<i>Breakfast Potatoes</i>	4
<i>Bacon</i>	6
<i>Chicken Fried Mushrooms</i>	6
<i>Chicken and Sage Sausage</i>	6
<i>Add Egg</i>	3
<i>Add Avocado</i>	2
<i>Sourdough Toast</i>	3

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