



Good Morning!

Please Help Yourself to the Buffet

Organic local breads, dried and fresh fruit, homemade granola, pastries, organic yogurt, sausage and bacon

Your Choice of Cooked-to-Order Specialties

Inkeeper/Chef Denise Altland emphasizes fresh, locally grown ingredients, fresh baked goodies, and uses certified organic eggs

Omelets with Choice of Seasonal Inclusions

Peppers, onions, tomatoes, basil, mushroom, spinach, ham, bacon, sausage
Cheeses: sharp cheddar, goat, Swiss

Eggs Cooked-to-Order

Poached, sunny-side up, over-easy/medium/hard, scrambled and more

Classic French Toast

Made with your choice of locally-baked organic bread, served with pure Berkshire maple syrup

Apple Strudel French Toast

Apple strudel bread dipped in vanilla-cinnamon batter with sautéed Hilltop Orchards apples and our signature cinnamon-cider syrup

Handmade Buttermilk Pancakes

Light and fluffy pancakes hot off the griddle.
Available upon request with apple, blueberry, banana-walnut, or chocolate chips

Belgian-Style Waffles

Chocolate chip and walnut available as inclusions, or topped with choice of fresh blueberries, bananas, or apples & cinnamon

Beverages

Fair trade custom-roasted coffee
Selection of organic and fair trade teas
Hilltop Orchards pure pressed apple cider
Fresh squeezed orange juice
Cranberry juice

Breakfast service in the dining room is from 7:30-9:45am
Coffee and tea are available beginning at 7:00am