



MENU

We serve ONE of the dishes on a rotating basis listed on our menu. We may also serve a self-serve breakfast buffet.

Coffee, tea and other refreshments are available in our guest pantry. We offer a light, continental breakfast, if guests wish to leave early and forgo the plated breakfast. Please inform the Innkeeper ahead of time if you need a continental breakfast prepared.

Our menu includes vegan and gluten-free options. All dishes are prepared in the same kitchen so we cannot guarantee that foods are 100% gluten or allergen free. Please let the Innkeepers know of any special dietary needs in advance. Many dishes contain eggs, milk, cream or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SWEET DISHES

Most sweet dishes are served with seasonal fresh fruit and breakfast meat.

Pennsylvania Dutch Apple Dumpling. Served every Sunday. Butter pastry wrapped around an apple bubbling with brown sugar, cinnamon and pecans. Topped with cinnamon whipped cream and served with a slice of sharp cheddar cheese (contains nuts).

Buttermilk Pancakes. We don't live on Buttermilk Drive for nothing. Our buttermilk pancakes are legendary.

Belgian Waffles. Topped with whipped cream and berries.

Apple Cinnamon Granola Pancake. Crunchy granola and cinnamon apple slices cooked into apple pancake batter, sprinkled with cinnamon and topped with our famous caramel apple jam (contains nuts).

SAVORY DISHES

Most savory dishes are served with seasonal fresh fruit.

Puff Pastry Soufflé. Flaky puff pastry baked to perfection. Topped with cheese, egg, bacon, nutmeg and shallot.

Egg Souffle. Light, fluffy whipped eggs baked to perfection with local seasonal ingredients.

Hearty Farmhouse Quiche.

Skillet Eggs. Fluffy farm fresh eggs cooked with seasonal vegetables and cheese, served with toast and breakfast meat.

Avocado Toast. Toast spread with fresh avocado and topped with your choice of available ingredients (bacon, egg, seasonal vegetables).

Captain Crunch French Toast. Inspired by Blue Moon Café in Baltimore, MD. Topped with powdered sugar, cinnamon whipped cream and fresh fruit.

Bananas Foster French Toast. Bananas foster baked into lovely French toast.

French Toast Soufflé. All the flavors of French toast baked to perfection and topped with cream anglaise sauce.

Crepes. Made to order with sweet or savory options available.

Yogurt parfait. Vanilla bean Greek yogurt topped with seasonal fresh fruit, granola, nuts, chia pudding and dried fruit (contains nuts).

***Breakfast Potato Skillet.** Crispy breakfast potatoes topped with seasonal vegetables, cheese and breakfast meat, melted to perfection and topped with egg.

Mexican Cornbread Strata. Layers of cornbread with chorizo, peppers, eggs and cheese baked to perfection.

Breakfast Croissant. Bacon, egg and cheese with avocado.

Breakfast Biscuit Sliders. Breakfast biscuits topped with turkey, bacon, cheese and eggs.

Puff Pastry Pizza. Flaky puff pastry baked to perfection. Topped with cheese, bacon, egg, and fresh herbs.

*Gluten free.

Several menu items can be modified to be gluten free, vegetarian or vegan.

VEGAN:

Avocado toast

Breakfast skillet without eggs or meat. Served with vegan cheese.

Toasted bagel with vegan cream cheese