



APPLE PONY INN

STATE COLLEGE PA

MENU

We serve ONE of the dishes on a rotating basis listed on our menu.

Our menu includes vegan and gluten-free options. All dishes are prepared in the same kitchen so we cannot guarantee that foods are 100% 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

Apple Cinnamon Granola Pancakes. Whole oats, crunchy granola and cinnamon apple slices cooked into a gingerbread pancake batter, sprinkled with cinnamon and topped with our famous caramel apple jam.

Buttermilk Pancakes. Our buttermilk pancakes are legendary. Seasonally served with fresh blueberries, and homemade syrup.

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

Dutch Baby. Oven-baked “popover” with crisp edges and custardy center, sprinkled with fresh lemon, powdered sugar and served with farm fresh preserves.

SAVORY DISHES

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

***Egg Souffle.** Fluffy, whipped farm fresh eggs baked to perfection with local seasonal ingredients.

***Farm Fresh Egg Bake.** Fluffy, whipped farm fresh eggs, seasonal vegetables, fresh herbs, cheese and breakfast potatoes baked to perfection.

***Frittata.** Fluffy farm fresh eggs mixed with seasonal vegetables, breakfast potatoes, breakfast meat and cheese cooked in a cast-iron skillet.

***Hearty Farmhouse Quiche.**

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

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

Liege Waffles. Self-rising, pearled sugar Belgian style waffles topped with whipped cream and berries or homemade syrup.

***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.

***Yogurt Chia Pudding Parfait.** Vanilla bean Greek yogurt topped with seasonal fresh fruit, granola, nuts, chocolate chia pudding and dried fruit.

*Gluten free.

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

VEGAN:

Avocado toast

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

Puff Pastry Soufflé. Flaky puff pastry filled with fluffy, whipped farm fresh eggs, cheese, breakfast meat and local seasonal ingredients.

Puff Pastry Pizza. Flaky puff pastry topped with cheese, bacon, egg, and fresh herbs.

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

***Sourdough Breakfast Toasts.** Home baked sourdough bread with choice of toppings.