

APRON

BREAKFAST MENU

CONTINENTAL

ASSORTED BREAKFAST PASTRIES jams, sweet butter	7 V
SMOKED SALMON traditional condiments, bagel chips	11
OATMEAL raisins, brown sugar	6 GF
STONE GROUND GRITS side of aged cheddar	6 GF
GRANOLA AND MIXED BERRY TRIFLE vanilla citrus yogurt	7 GF V
BOWL OF MIXED BERRIES	5 GF V
BIRCHER MUESLI spiced apple, fresh berries	6 GF V
TOAST butter, strawberry jam, grape jelly, orange marmalade	4

CLASSICS

EGGS BENEDICT soft poached eggs, toasted english muffin, canadian bacon, hollandaise, crispy hash browns smoked salmon can be substituted for canadian bacon for an additional 7	15
BRIOCHE FRENCH TOAST thick sliced brioche, maple syrup, fresh berries	11
BUTTERMILK PANCAKES fresh berries, maple syrup	12
TWO EGGS ANY STYLE crispy hash brown, herb roasted roma tomato, choice of breakfast meat	13
3 EGG OMELET OR EGG WHITE OMELET crispy hash brown, herb roasted roma tomato choice of: breakfast meat, choice of toppings: tomato, onion, peppers, mushroom, spinach, ham, bacon, aged cheddar, swiss, scallion, pickled jalapeño	16

SPECIALTIES

NUTELLA PANCAKES buttermilk pancake with nutella swirl, maple syrup, powdered sugar l strawberries	12
BUTTERMILK WAFFLES sweet citrus whipped mascarpone cheese, maple syrup, fresh berries	11
EGG WHITE FRITTATA mushroom, spinach, aged cheddar	14 V

SIDES

APPLEWOOD SMOKED BACON	6 GF
PATUXENT FARMS LINK SAUSAGE	5 GF
CHICKEN APPLE SAUSAGE	6 GF

BEVERAGES

JUICE orange, apple, pineapple, cranberry, tomato, grapefruit	6
COFFEE	4
LATTE	5
CAPPUCCINO	5
ESPRESSO	5
DOUBLE ESPRESSO	8
ICED COFFEE 5	
HOT TEA earl grey, green tea, chamomile, peach honey blush, english breakfast	4