



Red Rooster Breakfast Buffet

25 per person

Drinks

Vermont Artisan Coffee Roasters Coffee,
Fresh Squeezed Orange Juice, Grapefruit Juice

Toast & Things

English Muffin, Bagel, Sprouted Wheat Bread,
Farmhouse White Bread, Gluten Free Options,
with Local Jams, Cream Cheese, Butter

From Our Bakery

Chocolate & Butter Croissants, Blueberry Muffin,
Cinnamon Swirl Danish, Beekeeper's Danish

Hot Irish Steel Cut Oatmeal

Dried Fruits, Nuts, Chocolate Chips, Brown Sugar

Build-a-Parfait

Seasonal Fruits, Mixed Berries, Greek Yogurt,
Honey, Vermont Maple Syrup, House Made Granola

Breakfast Cure

Smoked Seafoods, Garden Relishes,
Traditional Garnishes

The Butcher's Cut

Local Prosciutto Cotto, Tuscan Prosciutto,
Local Vermont Salumi Sausage,
Fox's Mustard

Local Artisan Cheeses

Honey, Toasted Almonds

The Buffet Mains

Daily Egg Special, Chef Action Omelet Station,
Poached Eggs Benedict with Lemon Hollandaise,
Chef's Griddle Special with Vermont Maple Syrup

Buffet Sides

Breakfast Meats, Country Home Fries

À La Carte Breakfast Menu

Fall 2019

Hand Crafted Juices

Green Mountain 7

Spinach, Lemon, Apple, Kale

Root & Fruit 7

Carrot, Orange, Ginger, Strawberry, Pear

Time Honored Breakfast Starters

Hot Irish Steel Cut Oatmeal 12

Mixed Berries, Toasted Pecans,
Raw Sugar, Vermont Maple Syrup, Steamed Milk

Green Mountain Sampler 14

Maple Flavored Yogurt, Mixed Berries,
Melon, House Made Granola, Banana Bread

House Smoked Salmon 17

Toasted Bagel, Tomato,
Pickled Onion, Hard Boiled Egg,
Caramelized Onion Cream Cheese

Alpine Bircher Muesli 13

Oats, Soymilk, Dried Fruit, Berry Jam

Season's Transformation Smoothie 13

Apple, Pear, Greek Yogurt,
Vermont Maple Syrup,
Matcha Powder

The Barnyard

When the Rooster Crows 18

Two Organic Eggs, Farmer's Potato,
Bacon or Sausage, Toast

Vermont Eggs Benedict 19

Two Poached Organic Eggs, Black Forest Ham,
Toasted English Muffin, Mesquite Hollandaise

Comb & Wattle 18

Two Organic Eggs, Leafy Greens,
Roasted Beet & Corned Beef Hash, Hollandaise

Vermont Ham & Cheese 18

Three Organic Egg Omelet, Local Prosciutto Cotto,
Jasper Hill Vault No. 5 Cheddar, Farmer's Potato

Billings Farm Breakfast Bowl 18

Two Organic Eggs, Chorizo Sausage,
Caramelized Onion, Spinach, Tomato,
Billings Farm Cheddar & Maple Butter Grits

The Morning Spirit Bowl 16

Black Rice, Macadamia Nuts, Spinach,
Tomato, Apricot Jam, Toasted Coconut

Cocoa Chili Waffle 15

Orange Maple Glazed Berries, Bacon or Sausage

Griddle Cakes 15

Plain, Blueberry or Chocolate Chip,
Vermont Maple Syrup, Bacon or Sausage

*Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.