

THE GATE



BREAKFAST

FRESH FRUIT PLATE †- 9
Berries, Assorted Fruits and Local Honey

GREEK YOGURT AND HOUSE GRANOLA - 10
With Berries, Mint and Local Honey

3 BUTTERMILK PANCAKES - 14
Whipped Butter, Fresh Raspberries and Vermont Maple Syrup

TWO EGG BREAKFAST - 14
Two Cage Free Eggs, Applewood Smoked Bacon or House Sausage, Crispy Potatoes and Toast

BREAKFAST SANDWICH - 14
Two Cage Free Eggs, Choice of Applewood Smoked Bacon or House Sausage, Cheddar Cheese,
Grilled Brioche Bun

COWBOY STEAK AND EGGS - 22
6 oz. Certified Angus NY Steak, 2 eggs Any Style, Crisp Potatoes,
Grilled Heirloom Tomato and Sourdough Toast

BISCUITS AND GRAVY - 14
Two Cage Free Eggs, House Made Sausage Gravy and Chives

FRENCH TOAST - 14
Thick Cut Brioche Dipped in a Gran Gala Custard, Fresh Berries and Vermont Maple Syrup

AVOCADO TOAST - 12
Char Grilled Wheat Bread, Ripe Hass Avocado Mash, Angel Wing Heirloom Tomatoes
Shaved Red Onion and Feta Cheese

OMELETTES

HAM + CHEDDAR OMELETTE - 16
3 Farm Fresh Eggs, Rosemary Ham, Caramelized Angel Wings Farm Onions, Sea Hive Cheddar from the Beehive
Cheese Company with Breakfast Potatoes

BUILD YOUR OWN ANGEL WING OMELETTE - 18
3 Farm Fresh Eggs with your choice of Bacon, Sausage, Peppers, Onions, Spinach, Heirloom Tomatoes,
Mushrooms, Pepper Jack, Swiss, Feta, Yellow or White Cheddar with Breakfast Potatoes

† Indicates Gluten Free

Executive Chef Scott Savage

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% gratuity applied for parties of 6 or more, room service and to-go food | Split plate charge \$7