

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, Crisp Potatoes and Sourdough Toast

BREAKFAST SANDWICH - 12
Two Cage Free Eggs, Choice of Applewood Smoked Bacon or House Sausage, Cheddar Cheese,
Grilled Brioche Bun

COWBOY STEAK AND EGGS - 22
Cast Iron Seared 6 oz. Certified Angus Prime 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, Whipped Cream 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

OMELETS

HAM + CHEDDAR OMELET - 16
3 Farm Fresh Eggs, Diced Fra' Mani Uncured Rosemary Ham, Caramelized Angel Wings Farm Onions, Big John's
Cajun Cheddar from the Beehive Cheese Company with Breakfast Potatoes

BUILD YOUR OWN ANGEL WING OMELET - 18
3 Farm Fresh Eggs with your choice of Bacon, Sausage, Peppers, Onions, Spinach, Heirloom Tomatoes,
Mushrooms, Pepper Jack, Swiss, Fontina, 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. 18% gratuity applied for parties of 6 or more
