



*Featuring Angel Wing Farm
Executive Chef Andrea Reiter*

BREAKFAST

Granola Yogurt Parfait | 7

House made granola, layered with Greek yogurt, fresh berries and local honey

Fresh Fruit | 8

Seasonal fruits and berries with local honey and dried lavender

Steel Cut Oatmeal | 7

Dairy or almond milk, brown sugar, dried fruit

Smoked Steelhead and Bagel | 14

Cherry smoked Steelhead, “everything” bagel, cream cheese, capers, shallots and cucumbers

Gate Breakfast | 11

Two eggs, bacon or house made sausage patty, breakfast potatoes, country wheat or sourdough toast

Add a pancake | 4

Cinnamon Roll French Toast | 12

Two fresh baked cinnamon rolls soaked in crème brulee batter topped with powdered sugar and candied bacon crumbles

Country Benedict | 15

Two eggs, two sausage patties, two eggs any style stacked on two cheddar chive biscuits covered with country gravy.

Served with breakfast potatoes

Pancakes | 9

Three buttermilk breakfast cakes, whipped butter and pure maple syrup

Add blueberries | 2

Caprese Frittata | 13

Heirloom tomatoes, whole eggs or egg whites, fresh mozzarella, breakfast potatoes, basil pesto

Chicken Fried Prime Rib and Eggs | 16

Tender prime rib chicken fried, served with breakfast potatoes, two eggs and sausage gravy with a cheddar chive biscuit

Pastrami Hash | 14

House cured and smoked beef pastrami, peppers, onions and crispy potatoes with two eggs

Malted Waffle | 10

Thick Malted Waffle Served with Whipped Butter and Maple Syrup

Consumer Advisory:

Raw or undercooked meat, poultry, fish or eggs may increase risk of foodborne illness.

For parties of 6 or more, an automatic gratuity of 18% will be added to the final bill.