

# BREAKFAST

We are committed to local sustainable products that are grown right here in Southern Oregon.



tony westman  
executive chef

roberto martinez  
sous chef

## LIGHT & QUICK

<b>fruit bowl</b>	<b>8</b>
fresh berries and melon <i>gluten free</i>	
<b>bagel and cream cheese</b>	<b>6</b>
inquire with your server for flavors	
<b>honey nut granola</b>	<b>6</b>
milk or almond milk <i>add berries +4 add banana +2</i>	
<b>granola bowl</b>	<b>9</b>
greek yogurt, fresh berries, granola, honey	
<b>steel cut oatmeal</b>	<b>8</b>
raisins, brown sugar <i>add berries +4 add banana +2</i>	
<b>mediterranean toast</b>	<b>9</b>
roasted red pepper hummus, olive tapenade, chèvre, roasted red peppers, basil	
<b>nutella toast</b>	<b>9</b>
nutella, strawberry, banana	
<b>avocado toast</b>	<b>10</b>
thick slice of toast, bacon, tomatoes, fried egg	

## SIDES

<b>side of fruit</b>	<b>5</b>
<b>toast</b>	<b>3</b>
<b>country potatoes</b>	<b>5</b>
<b>eggs*</b>	<b>4</b>
<b>bacon</b>	<b>5</b>
<b>sausage</b>	<b>5</b>

## MAINS

<b>biscuits and gravy</b>	<b>10</b>
served with country potatoes	
<b>ryr breakfast*</b>	<b>11</b>
2 eggs, country potatoes, sausage or bacon, toast^ <i>^gluten free substitute available</i>	
<b>eggs benedict</b>	<b>12</b>
2 poached eggs, shaved ham, tomatoes, avocado, hollandaise sauce	
<b>denver omelet</b>	<b>13</b>
ham, peppers, onions, cheddar, toast^ <i>^gluten free substitute available</i>	
<b>veggie omelet</b>	<b>13</b>
mushrooms, peppers, onions, broccolini, avocado, feta, toast^ <i>^gluten free substitute available</i>	
<b>country fried steak*</b>	<b>16</b>
2 eggs, country potatoes, sausage gravy, toast	
<b>breakfast sandwich</b>	<b>12</b>
ciabatta^, scrambled eggs, cheddar, lettuce, tomato, avocado, your choice of bacon, ham, or sausage <i>^gluten free substitute available</i>	
<b>breakfast burrito</b>	<b>12</b>
tortilla, scrambled eggs, cheddar, your choice of bacon, ham, or sausage	
<b>chilaquiles*</b>	<b>11</b>
fried corn tortillas, spicy red sauce, peppers, onions, cheddar and cotija cheese, 2 eggs <i>gluten free</i>	
<b>arroz con leche</b>	<b>8</b>
sweet rice, raisins, cinnamon sauce <i>gluten free</i>	
<b>chorizo plate*</b>	<b>12</b>
2 eggs, chorizo, peppers, onions, cheddar, flour tortilla	

## BEVERAGES

<b>juice</b>	<b>4</b>
<b>hot tea</b>	<b>3</b>
<b>fair trade organic coffee</b>	<b>3</b>
<b>bloody mary breakfast special</b>	<b>7</b>
<b>mimosa</b>	<b>7</b>
<b>mocha</b>	<b>5</b>
<b>latte</b>	<b>4.50</b>
<b>cappucino</b>	<b>4.25</b>
<b>hot chocolate</b>	<b>3.75</b>

*extra plate no charge, split plate 5*

*18% gratuity may be added to parties of eight or more*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

### Running Y Lodge:

guests may charge to their room upon room number and name/ID

### WorldMark:

guests are unable to charge to their room due to different billing systems