



Breakfast Menu

Ranchmen's Organic Granola Parfait

House Made Granola, Greek Style Lemon or Plain Yogurt, Fresh Berries & side of Chinook Honey
12.00

Ranchmen's Specialty Oatmeal

Rolled Oats steeped in Cream, Blueberries & Quebec Maple Syrup
13.00

Wake Up Breakfast Scone

Gluten Free Cheese Scone, Arugula, Grilled Tomato, Avocado & Soft Poached Egg
14.00

Traditional Breakfast

Two Omega 3 Eggs, Bacon, Chicken & Herb Sausage, Hash Browns, & Whole Wheat Toast
16.75

Omega 3 Egg Omelet

Three Farm Fresh Eggs
Choice of: Ham, Mushroom, Peppers, Cheddar Cheese & Herbs
Hash Browns, Whole Wheat Toast
17.50

Eggs Benedict

Omega 3 Eggs on an English Muffin
Canadian Back Bacon, Caramelized Onions
Lemon Hollandaise Sauce, Hash Browns
19.00

Rise & Shine Breakfast Sandwich

Whole Wheat Toast, Dijon Aioli, Butter Leaf Lettuce, Tomato, 2 Slices of Bacon, 1 Over Easy Egg, Side of House Made Hash Browns
17.00

Banana Pancakes

3 Gluten Free Pancakes, topped with Sliced Banana & a Side of Maple Syrup
16.50

The Cowboy

Fire-Grilled NY Steak, Two Omega 3 Eggs
Hash Browns, Grilled Tomatoes & Whole Wheat Toast
24.00

Poached Eggs on Toast

2 Omega 3 Eggs, 2 Slices of Whole Wheat Toast, Side of Plain Yogurt & Fruit
16.00

Build Your Own Breakfast

1 Egg (Any Style) 2.50	English Muffin 2.75
2 Eggs (Any Style) 4.50	Yogurt (Plain or Lemon) 2.75
2 Grilled Tomato Slices 1.75	Cottage Cheese 2.75
2 Bacon Slices 2.50	Fresh Fruit Salad 5.00
4 Bacon Slices 4.50	Market Berries 6.00
2 Chicken Sausage 4.00	Toasted Bagel and Cream Cheese 5.00
Hash Brown 2.50	Juice (Orange, Cranberry, Apple) 2.75
2 Slices of Toast 3.75	

Substitute Berries for an Additional \$2.00

If you have allergies, dietary restrictions or simply a personal preference, our team would be happy to customize your meal.