



STEPHANIE INN BREAKFAST
Executive Chef Aaron Bedard
Breakfast Chef De Cuisine Danny Kaul
Pastry Chef Nicole Evans

Served daily until 10:30 A.M.
2023

SAMPLE MENU

BREAKFAST BUFFET SELECTIONS

Cheddar Cheese Scramble
Peppered Bacon
Pork Sausage Patties
Pan Fried Potatoes
Fresh Cut Fruit
Public Coast Farm Blueberry Granola
House Flavored Greek Yogurt
Irish Style Oatmeal

PASTRY TABLE ASSORTMENTS

Fresh Huckleberry Muffins
Fresh Cherry Chocolate Scones
Classic French Pastries
Fresh Baked Breads

FROM THE GRILL

Eggs Benedict
Eggs To Order
Vegetable & Potato Hash *
House-Made French Toast **

BEVERAGES

Sleepy Monk French Press Coffee

Steven Smith Tea

Lord Bergamot • British Brunch • Fez

White Petal • Peppermint

Fresh Juices

Orange • Cranberry • Grapefruit • Tomato

Healeo Organic Cold Pressed Juice

Green Drink • Apple Ginger • Palm Springs

*Vegan Available

**Gluten-Free Available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Please no cell phone use in The Dining Room.



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SAMPLE MENU

EYE OPENERS

Breakfast at the coast means treating yourself to something special to sip with your omelette or hotcakes.

STEPHANIE INN SIGNATURE BLOODY MARY

House-pickled vegetables, blue cheese stuffed olives, bacon, tomato juice, vodka 16

ARGYLE SPARKLING WINE MIMOSA

Argyle sparkling wine, freshly squeezed orange juice, Grand Marnier 15

HAYSTACK BREEZE

Vodka, cranberry juice, freshly squeezed grapefruit juice, lime 15

BLUEBERRY BELLINI

Argyle sparkling wine, Public Coast Farm blueberry purée, freshly squeezed lime juice 15

SPIRIT-FREE LIBATIONS

SALTED SPIRIT

Fresh Lemon Juice, Coconut Syrup, Wilderton Lustre Botanical Distillate, Jacobsen Sea Salt 10

COASTAL MOUNTAIN MULE

Wilderton Lustre Botanical Distillate, Lemon Juice, Ginger Syrup, Club Soda 10