

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

SAMPLE MENU

Served daily until 10:30 A.M.
FEBRUARY 2, 2025

BREAKFAST BUFFET SELECTIONS

Mini Belgian Waffles
Tillamook Cheddar Scramble
Pan Fried Potatoes
Pepper Bacon
Pork Sausage
Fresh Cut Fruit
Public Coast Farm Blueberry Granola
House Flavored Greek Yogurt
Irish Style Oatmeal

PASTRY TABLE ASSORTMENTS

Double Chocolate Muffins
Cinnamon Apple Scones
Fresh Baked Pastries
Fresh Baked Breads

FROM THE GRILL

Sausage, Mushroom, Spinach & Swiss Omelet
House-Made French Toast ††
Eggs & Omelets To Order *
Vegetable & Potato Hash †
Avocado Toast with Choice of Eggs ††

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
Pure Simple Health • Apple Ginger • Palm Springs

EYE OPENERS - not included with buffet

Stephanie Inn Bloody Mary

House pickles, olives, bacon, tomato juice, Medoyeff Vodka **16**

Argyle Brut Mimosa or Public Coast Farms Blueberry Bellini

Fresh orange juice, Grand Marnier **15**

Haystack Breeze

Medoyeff Vodka, cranberry juice, grapefruit juice, lime **15**

† 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.