



## STARTERS AND CEREAL

Grande Cinnamon Roll	\$6
Drizzled with Warm Cajeta Caramel	
Assortment of Kellogg's Cereals	\$5
With Choice of Milk	
Fruit Parfait	\$8
Low Fat with Organic Granola	
Selection of Dannon Yogurts	\$7
With Fresh Berries	
Steel Cut Oatmeal	\$8
With Brown Sugar, Dried Cherries & Milk	

## CHEF'S SPECIALTIES

Breakfast Burrito	\$12
Scrambled Eggs and Chorizo, Potatoes with Jack Cheese, Salsa Fresca, Rolled in a Large Flour Tortilla with Red Chili Sauce	
Smoked Chicken Sweet Potato Hash	\$14
Two Poached Eggs* on a Hash of Sweet Potatoes, Peppers, Onions, Fresh Herbs and Smoked Chicken with Chipotle Hollandaise	
Jalapeño-Cheddar Biscuits & Sausage Gravy	\$13
Freshly Baked Biscuits Smothered in Spiced Sausage Country Gravy with Two Eggs Any Style*	
Ranchers' Steak & Eggs	\$18
Spice Rubbed NY Strip Steak* Served with a Wild Mushroom White Truffle Hash & Two Eggs Any Style*	
Huevos Rancheros	\$13
Two Sunnyside-Up Eggs*, Layered with Corn Tortillas, Black Bean Puree & a Spicy Ranchero Sauce	

## SIDE DISHES

Crispy Smoked Bacon	\$4
Maple Pepper Bacon	\$5
Grilled Ham Steak	\$4
Traditional Pork or Chicken Apple Sausage	\$4
Hash Brown or Country Potato	\$4
Fruit Bowl	\$7
Bowl of Seasonal Berries	\$8

We are pleased to accommodate all dietary needs and restrictions.

A Gluten Free menu is available upon request.

When ever possible we source local & organic produce and sustainable practices

18% gratuity will be added to parties of 8 or more.

\*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

In regard to the safety of these items written information is available upon request.

## SIGNATURE SPECIALTIES

Blue Sage Breakfast Buffet	\$23
A Bountiful Choice of Traditional & Regional Offerings. From Fruits & Cereals to Egg Specialties* & Breakfast Meats. Choose from a Variety of Fresh Pastries & Omelets Made to Order*	
Blue Plate Special	\$15
Two Eggs Any Style*, Choice of Breakfast Meat, Two Blue-Corn Pancakes & Hash Browns	

## TRADITIONAL FAVORITES

Continental Buffet	\$17
All American Breakfast	\$13
Two Eggs Any Style*, Choice of Breakfast Meat, Hash Browns & Toast	
Eggs Benedict	\$15
Two Poached Eggs* on Toasted English Muffins with Back Bacon & Hollandaise	
JW Omelet	\$12
A Choice of Any Filling & Toast: Ham, Bacon, Tomato, Bell Pepper, Red Onion, Spinach, Mushroom, Sausage, Jalapeno, Cheddar, Mozzarella	

## FROM THE GRIDDLE

Malted Waffles	\$14
Served with Fruit Compote & Whipped Cream, Choice of Blueberry or Chocolate Chip	
Stone Ground Blue Corn Pancakes	\$14
Maple Syrup and Blueberry Butter	
Blue Sage French Toast	\$14
Challah Bread, Sautéed Apples, Cajeta Caramel & Cider Apple Glaze	

## fit. FIT FOR YOU

Healthy Start Seasonal Fruit Plate (Low Carb)	\$12
Citrus, Melon, Berries & Sweet Honey Yogurt	
Egg White Panini (Low Cholesterol)	\$12
Scrambled Egg Whites, Sun Dried Tomato Pesto, Low Fat Mozzarella, Proscuitto Di Parma & Fresh Basil, On a Panini Hoagie Roll	
Egg White Omelet (Low Cholesterol)	\$12
Stuffed with Local Goat Feta Cheese, Roasted Vegetables, Topped with Creamed Spinach & Tomatoes	