




Breakfast Specialties

Smoked Salmon and Mushroom "Scramble"	\$ 22.00
Grilled vine ripened tomatoes, roasted Yukon gold and green onion home fries	
Eggs Benedict with Chesapeake Bay Crab Hollandaise	\$ 19.00
Canadian bacon, toasted English muffin and organic tomatoes	
Poached Eggs Florentine	\$ 18.00
Wilted organic spinach, organic tomatoes, toasted brioche and Mornay sauce	
Three Egg Omelette	\$ 16.00
Your choice of toasted breakfast breads	
Choice of aged Vermont cheddar, Maryland goat cheese or Pennsylvania baby Swiss with Virginia ham, apple wood smoked bacon, sweet peppers, vine ripened tomatoes, wilted organic spinach or wild mushrooms	
Two Eggs with Yukon Gold and Green Onion Home fries	\$ 13.00
Your choice of toasted breakfast breads	
Add apple wood smoked bacon, country pork sausage,	\$ 15.00
Virginia ham or house made corned beef and red onion hash	
Add Long Island duck gras sausage or spicy chicken sausage	\$ 19.00
House Smoked Farm Raised Salmon	\$ 18.00
Served on a toasted bagel with butter lettuce, vine ripened tomato and cucumber with Philadelphia cream cheese	
Crisp Buttermilk Waffles	\$ 14.00
Topped with fresh seasonal berries, Chantilly cream, fresh mint and powdered sugar	
Vanilla Dusted Brioche French Toast	\$ 13.00
Topped with seasonal berries, served with Vermont maple syrup	
Thin-Rolled Crepes	\$ 14.00
Plain or choice of seasonal berries or banana and Nutella fillings	
Organic Buttermilk and White Flour Pancakes	\$ 15.00
Farm stand Butter and Vermont Maple Syrup with your choice of Fresh Berries, Hazelnut and Chocolate, Banana or Caramelized Apples	
The Willard Room's Bakery Basket	\$ 9.00
Served with alpine honey, butter and preserves	



Recommendations

THE  SPA Omelette	\$ 14.00
Egg white omelette with field mushrooms, organic tomatoes and tender asparagus	
Seasonal Fruit and Mixed Berry Plate	\$ 12.50
Served with alpine honey yogurt or low-fat cottage cheese	
Swiss style Bircher Muesli	\$ 9.50
Yogurt, dried and fresh fruits, blended with oatmeal and alpine honey	
Select Cold Cereal	\$ 9.50
Served with fresh seasonal fruit and milk	
Irish "Whole Oats" Oatmeal	\$ 9.50
Served with fresh seasonal fruit and steamed milk	
Broiled Grapefruit with Grand Marnier and Brown Sugar	\$ 10.00

Beverages

Still or Sparkling Mineral Water	Small \$ 4.00 Large \$ 7.00
Viennese Coffee, Regular or Decaffeinated	\$ 5.00
Italian Dark Roast Espresso	\$ 4.50
Cappuccino or Café Latte	\$ 5.50
Selection of Traditional or Herbal Teas	\$ 5.00
Freshly Squeezed Orange or Grapefruit Juice	\$ 7.50
Dairy Fresh Milk and Soya Milk	\$ 5.00