

BREAKFAST

Assorted Cereals	2.50
<i>Add fruit</i>	1.50
House Made Granola	2.75
Dried bananas, cherries, cranberries and toasted nuts	
<i>Add fruit or yogurt</i>	1.50
Fresh Fruit Bowl	5.25
<i>Add yogurt</i>	1.50
Side Hill Farm Organic Yogurt	3.00
Gala Smoothies	7.50
Create your own smoothie starting with Side Hill Farm organic yogurt and High Lawn Farm organic milk	
<i>Add Strawberries, Bananas Blueberries, Mango, Pineapple, Cantaloupe or Watermelon</i>	
Plain Oatmeal	2.25
Cinnamon Raisin Oatmeal	2.75
Berkshire Bagel	3.50
With cream cheese	
½ Ruby Red Grapefruit	3.00
House Cured Salmon Gravlax	11.00
Served with choice of bagel and traditional garnish.	
Gala Breakfast Sandwich	6.25
Create your own delicious breakfast sandwich starting with a Berkshire Bagel, or an English muffin, fried egg and cheese and choice of ham, bacon or sausage	



Belgian Waffles	9.25
Served with pure Ioka Valley Farm Maple Syrup	
<i>Add strawberries or blueberries</i>	1.50
Buttermilk Pancakes	8.25
Served with pure Ioka Valley Farm Maple Syrup	
<i>Add strawberries or blueberries</i>	1.50
House Made Brioche French Toast	10.25
Served with pure Ioka Valley Farm Maple Syrup	
<i>Add strawberries or blueberries</i>	1.50
Sunrise Special	7.25
Two eggs, any style, with your choice of apple cider cured bacon or VT maple link sausage served with toast and home fries.	
Eggs Benedict	9.50
A classic rendition of Canadian bacon and poached eggs on English muffins, with hollandaise sauce and home fries.	
Gala Benedict	12.50
House cured salmon, creamy spinach & poached eggs, topped with hollandaise sauce & grilled gala apple and served with home fries	

BREAKFAST

Spanish Style Frittata	9.00
Scrambled eggs mixed with bacon, sausage, potatoes, peppers, onions and VT aged cheddar cheese served with toasted ciabatta bread	
Steak & Eggs	16.50
5 oz. flat iron steak with two eggs, any style served with toast and home fries	
Three Egg Omelet	7.25
with your choice of fillings and served with home fries and toast. <i>VT aged cheddar cheese, Swiss cheese, Rawson Brook Farm goat cheese, Black Forest cured ham, Vine ripened tomato, Green bell peppers, Diced Spanish onions Baby spinach, Kalamata olives or Portabella mushrooms</i>	
Sides	
Sautéed home fries	2.00
Thick cut apple cider cured bacon	2.50
Canadian bacon	2.50
VT maple link sausage	3.00
House cured salmon	3.00
Beverages	
Cranberry, Apple	3.00
Tomato or V8	3.00
Orange or Grapefruit	3.00
Freshly Brewed Coffee,	2.00
Decaffeinated Coffee or Assorted Teas	

HOURS

*Served Monday- Friday 7.00 am-10.15 am
Saturday 7.00 am- 12.00 pm
Sunday 7.00 am- 12.30 pm*

Before placing your order, please inform your server if a person in your party has a food allergy

Consuming raw or undercooked fish, meat or egg may increase the risk of food borne illness.

EXECUTIVE CHEF CHRIS BONNIVIER

