

Breakfast Menu

SPRING 2012

Entrées

INN WALDEN BREAKFAST two eggs any style, home fries, toast	\$12
OPEN FACED OMELETTE mushrooms, spinach, local goats cheese.	\$12
LEMON RICOTTA PANCAKES rhubarb, ohio maple syrup	\$10
CHALLAH FRENCH TOAST SOUFFLÉ mascarpone cheese, bananas and ohio maple syrup	\$9
<i>The items above include table side service of smoked ham, applewood smoked bacon and sausage</i>	
MAINE SMOKED SALMON scrambled eggs and broiled tomato.....	\$13
EGGS BENEDICT canadian bacon, english muffin, hollandaise.....	\$12
ANSON MILLS STONE CUT OATS raisins, walnuts and brown sugar.....	\$7
BLUE RIBBON CAFÉ BAGEL smoked salmon, cream cheese, pickled red onion and capers	\$9
SEASONAL FRUIT fresh mint	\$9

Sides

WALDEN GRANOLA	\$6
ASSORTED DRY CEREALS.....	\$6
HALF GRAPEFRUIT	\$2
COUNTRY HOME FRIES.....	\$3
SAUSAGE, BACON OR HAM	\$5
HOUSEMADE SCRAPPLE.....	\$5
OLD FASHIONED GRITS	\$2
DATE-WALNUT MUFFIN.....	\$2
WALDEN BAGEL.....	\$4

Beverages

VALHRONA HOT CHOCOLATE hand whipped cream.....	\$4
FRESHLY GROUND COFFEE	\$3
FRESHLY SQUEEZED JUICE orange or grapefruit	\$4
FRESH JUICES carrot or apple	\$6
SMOOTHIE OF THE DAY.....	\$7

Since the inception of Walden our mission has been to procure for our guests the finest indigenous, naturally raised foods. To that end, we have found that foods grown and raised organically are not only environmentally friendly... but they also just taste better! Specifically, meat suppliers to Walden use free-range or grass-fed pasture raising methods and all the meats that we serve are free of antibiotics, growth hormones or added chemicals. Our fish, if not local, is certified wild from the oceans or farmed in a sustainable manner.