



AM SOUS CHEF: JASON FARMER

# CAMP FIRE

## A LA CARTE BREAKFAST MENU

### GOURMET PLATES

All Gourmet Plates are served with breakfast potatoes.

#### **TRUFFLE SCRAMBLE EGGS \$17**

*Creamy scrambled eggs with truffle oil, chives, and a touch of parmesan, with bacon, and microgreen salad*

#### **MORNING OMELETTE \$21**

*Choice of Mushrooms, Onions, Spinach, Ham, Sausage, Bacon, Swiss, or Cheddar*

#### **FRUIT AND YOGURT PARFAIT \$13**

*Layers of creamy Greek yogurt, granola, seasonal fruits, and honey*

#### **QUICHE OF THE DAY \$25**

*Ask Your Server For Today's Option*

#### **TRAIL GUIDE \$15**

*Fried Egg, gruyere cheese, thick cut bacon on a pressed croissant*

#### **SWEET CREAM PANCAKES \$17**

*FAAdd Blueberries, or Chocolate Chips +\$1*

### SIDES

**Crispy Bacon \$7**

**Breakfast Sausage Links \$7**

**Breakfast Potatoes \$7**

**Fresh Seasonal Fruit \$5**

#### **JUICE \$3**

*Orange, Grapefruit, Cranberry, Apple*

#### **Soda \$3**

*Coke, Diet Coke, Dr. Pepper, Ginger Ale, Sprite*

### BEVERAGES

**Saratoga Water \$4/\$7**

**Hot Tea Selection \$3**

**Hot Cocoa \$3**

### MORNING LIBATIONS

**Saranac Lake Sunrise \$12**

*Vodka, Aperol, Fresh Orange Juice, Vanilla Bean*

**Mimosa \$10**

*Orange, Blood Orange, Cranberry, Grapefruit, Pineapple*

**Espresso Martini \$17**

*Grey Goose Vodka, Stumptown Espresso, Coffee Liqueur, Brown Sugar, Cinnamon, Nutmeg*

**Unsweetened Iced Tea \$3**

**Lemonade \$3**



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

CAMP FIRE • • • BREAKFAST

**HOTEL SARANAC**

SARANAC LAKE, NEW YORK