


Borland House

Pre Fixe 3 Courses \$32/person

Pastry Course

Scones

served with Borland House strawberry rhubarb preserves, lemon curd and butter cream

Buttermilk Ricotta Donuts

tossed in sugar and spice

Daily Mini Pastries

Mini pastries made by Food Network Chef and all proceeds going to the Suzie Q Foundation supporting local Food Banks

Salad Course

Seasonal Salad

Fresh local greens and veggies with popped grains and house dressing

Entree (Choose One)

Skillet Frittata

3-egg frittata stuffed with seasonal local vegetables & cheese baked in skillet
add Pesto or Harissa

Poached eggs & Creamed leeks

Two poached eggs on rye topped with creamed leeks. The BH eggs benedict

Breakfast Torta Sandwich

A torta roll with sausage, egg, cheese and aioli

Fried Chicken & Waffle Sandwich

topped with sausage gravy and maple syrup - spicy or traditional

Biscuits & Gravy

our garlic drop biscuits with sausage gravy

Apple Stuffed Baked French Toast

baked French toast layered with apples & ricotta with whipped cream & caramel

Waffles

Liege waffles with cream & compote



Add Ons

Ham	6
Bacon	6
Turkey Sausage	6
Artisan Toast	3
Seasonal Fruit Bowl	6

Take Home

Pastry Box	20
A Selection of 8 Pastries	
Strawberry Rhubarb Jam	8
Jar of our house preserves	
Lemon Curd	9
Jar of our house lemon curd	
Tin of Tea	Small 5 Full 10
Borland House Mug	8

