

It's a Beautiful Day in the Mountains!

From The Samuel O'Reilly House
Presented by Chef Waneeta Marquis

Plated breakfast with choice of bacon or sausage, toast, eggs scrambled, house made home fries or hash brown patty (plus select one option from the list below).

Breakfast is \$15 plated per person, plus 9% NH Rooms & Meals tax, *gratuuity not included*

Each additional menu option selected add \$3 per person per selection

Spinach & Cheese Custard Strata: Carefully prepared rustic bread cubes soaked with cream and eggs tossed with spinach and topped with cheddar cheese.

Meat Lovers Strata: As above adding bacon & sausage or make it a ham & cheese.

Traditional Crusted Quiche: served w/fresh seasonal veggies & cheddar cheese or swiss.

Oven Baked Omelet: fresh season vegetables, cheddar cheese or mozzarella & cream & eggs appropriate herbs & spices.

Vanilla French Toast: made with organic eggs, homemade vanilla & cream.

Cinnamon Sugar French toast: made with organic eggs, homemade vanilla & sweet cream sprinkled with cinnamon & sugar.

Belgium waffles: Made with organic eggs, local sourced buttermilk puffy and light ready to soak up some local maple syrup. Or topped with one of the following: blueberries or strawberries & whipped cream

O'Reilly House Breakfast Sandwich: organic eggs scrambled with cheddar cheese, organic sausage patty placed on an oversized Thomas English muffin, a little bit of delicious.

Beverages

Hot beverages: Our own special blend "**Black and Tan Blend**"

Coffee, Hot Tea, Cocoa **Juices:** Orange or cranberry

Sides Toast: Artisan White, Sourdough, wheat & oat multi grain

Jam: Assorted flavors

****Please make all dietary requests when booking so we may serve you the best selection.**

***Consuming raw or undercooked eggs may increase the risk of food borne illness.**