

Kitchi Gammi Club

Breakfast Menu

Berries and Cream

Fresh seasonal berries with a side of cream and house made granola

The Shank

Grape Nuts cereal and Raisin Bran, topped with fresh berries and bananas

The Parfait

Layers of fresh berries, bananas, house made granola and vanilla yogurt

Oatmeal

Warm steel cut oats, served with a side of brown sugar, and choice of fruit or berries

Croissant Egg Sandwich

Fried egg with griddled Canadian bacon, Swiss cheese, arugula, and a chimichurri yogurt spread.

Served with a side of fruit

Eggs Benedict

Two eggs poached over English muffins and Canadian bacon, with hollandaise sauce. Served with breakfast potatoes and a side of fruit

Omelet of the Day

A three egg chef inspired omelet with the days freshest ingredients. Served with toast, breakfast potatoes, fruit and choice of bacon, sausage or grilled ham

Stylish Eggs

Choice of two eggs, cooked to your specification. Served with toast, breakfast potatoes, fruit, and choice of corn beef hash, bacon, sausage or grilled ham

Corn Bread Skillet with Eggs Sunny Side Up

Oven baked corn bread and eggs, with sautéed spinach, onions, and blackened pork belly, and orange thyme hollandaise sauce. Served with a side of fruit

Scotty's famous KGC pancakes

With your choice of raspberries or blueberries, served with Rigotzke maple syrup

8 full stack, 7 short stack

Citrus and Vanilla Accented French Toast

Served with whipped walnut butter, citrus and Rigotzke maple syrup

Beverages

cranberry, orange, tomato, grapefruit, or V-8 juice

coffee, tea, milk, or hot chocolate

The Kitchi Gammi Club would like to thank our local farmers for their efforts in contributing local and fresh products. Jason Amundsen of Locally Laid for his eggs, David Rigotzke's maple syrup, Troy Salzer of Sandy Hill Ranch for his vegetables, and Ike Stromier's honey.