

BREAKFAST

*Corner Café Fresh "Pan Poached Eggs" One or Two {Pan Poached or Cooked Your Way} 9.50 / 12.50 Turnpike Mill Stone Ground Grits, Country Italian Toast, Butter & Jams
*Traditional Eggs Benedict
*Sliced Smoked Salmon Platter
*Two Pan Fried Eggs Grilled Cheese B.L.T
*CC's Fresh Corned Beef Hash with Two Farm Poached Eggs
"The Landlord" Omelet
Three Scrambled Egg Whites, Spinach, Mushrooms, Feta Cheese, Country Italian Toast, side of Oatmeal
Corner Café Three Egg Vegetarian Omelet
Three Egg Cheddar Cheese Omelet
Belgian Waffle / Choose Plain, Bananas or Berries15.25 Vermont Maple Syrup and Butter
Three Buttermilk Pancakes
{Substitute Grits for Fresh Berries 3.00}

SIDES

Turnpike Mill Stone Ground Grits {Plain, Butter or Cheddar} 4.95 Homemade Sausage Patties 5.50 Smoked Chicken Sausage 6.95 Black Forest Ham 6.95 Applewood Smoked Bacon {4} 6.50

> Fresh Sliced Toast with Butter & Jams {3} 3.75 Country Italian / Sourdough / Wheat / Rye / Gluten Free

"THIS MORNINGS" FRESHLY BAKED PASTRIES

Ham & Cheese Croissant 6.50
Bagel, Cream Cheese & Preserves 4.95
Muffins – Berry, Lemon, Banana, Choc. Chip 4.50
Fruit Danishes, English Scones, Cinnamon Roll 5.25
Croissants – Plain, Pretzel, Chocolate, Almond,
Vegan, Cheddar, Multigrain 5.50

FRUIT & GRANOLA

Real Greek Yogurt 4.50

Mixed Berries 7.95

Fresh Granola & Milk or Yogurt 8.95

Roasted Granola & Fresh Berries 9.95

{ Choose Milk or Greek Yogurt }

Steel Cut Oatmeal & Brown Sugar 5.95

Ask your server for Today's Selection of Baked Breads, Cookies and Pastries.



^{*} These items are served raw or undercooked or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. 08.2025