BREAKFAST SPECIALTIES

PROVOST
Fresh Seasonal Fruit, Honey Maple Granola with Nuts, Dried Fruit and Yogurt // 7

FIGHTING IRISH
Two Slices of Cinnamon Brioche French Toast or Buttermilk Pancakes, Two Eggs any Style Choice of Bavarian Ham, Applewood Smoked Bacon or Breakfast Sausage Links // 9.5

Brioche French Toast
with Cinnamon and Vanilla Bean
Choice of Bavarian Ham Applewood Smoked Bacon or Breakfast Sausage Links // 9

BELGIAN WAFFLE
Plain or Topped with Fresh Berries and Whipped Cream Choice of Bavarian Ham, Applewood Smoked Bacon or Breakfast Sausage Links // 9

PANCAKES
Plain, Blueberry or Oat Bran, Choice of Bavarian Ham Applewood Smoked Bacon or Breakfast Sausage Links // 9

EGG DISHES
Poached, Easy, Medium, Hard, Up, Basted or Scrambled

CAMPUS
Two Eggs any Style, House Breakfast Potatoes Choice of Bavarian Ham, Applewood Smoked Bacon or Breakfast Sausage Links and Toast // 9

FILET MIGNON EGGS BENEDICT
Two Eggs Poached Over Filet Medallions on an English Muffin, Topped with Hollandaise Sauce // 18

STEAK-N-EGGS
Aged Rib Eye with Choice of Eggs, and Breakfast Potatoes // 18

IRISH SKILLET
Corned Beef, Potatoes, Onions and Swiss // 12

HAM AND CHEESE OMELET
Three Egg Omelet with Diced Bavarian Ham and Amish Cheddar Cheese, Toast and House Breakfast Potatoes // 10

VEGETABLE OMELET
Three Egg Omelet with Spinach, Tomato Mushrooms, Swiss Cheese, Toast and House Breakfast Potatoes // 9
SOUPS

HOT AND SOUR CHICKEN SOUP 
- cup 4 // bowl 6

SPRING ONION SOUP V
- With Fresh Snipped Chives 
- cup 4 // bowl 6

ASPARAGUS BRIE SOUP 
- With Toasted Croutons 
- cup 5 // bowl 7

SALADS

GRILLED PINEAPPLE CHICKEN SALAD
- Marinated Chicken Salad 
- Served atop Grilled Pineapple with Coconut Vinaigrette // 11

CHICKEN CAESAR SALAD
- Torn Leaf Caesar Salad, Wood-Grilled Breast of Chicken, Garlic Croutons, Parmigiano-Reggiano // 12

SMOKED TROUT SALAD
- Citrus and Fennel // 10

SANDWICHES

All sandwiches served with your choice of fries, sweet potato fries, veggie chips or fresh fruit.

ANTIPASTO FOCACCIA V
- Fresh Mozzarella, Sun-Dried Tomatoes, Arugula, Marinated Artichokes, Peppadew Peppers, Rosemary Balsamic Vinaigrette // 10

FATHER SORIN’S FRENCH DIP
- Sliced Ribeye on a Demi Baguette with Rich Beef au Jus // 12

BRIE AND TRUFFLE GRILLED CHEESE V
- Sourdough Bread // 10

GOOD MORNING BRUNCH BURGER
- Applewood Smoked Bacon, Caramelized Onions, Aged Cheddar and Fried Egg // 12

ENTREES

OTTO FARMS CHICKEN BREAST
- With Asparagus Carbonara // 16

HONEY SOY SEARED SALMON
- Asian Vegetable Medley, Sesame Rice, Ginger Vinaigrette and Crispy Wonton Strips // 16

SAUTÉED BELL FARMS PERCH
- Spicy Herb Sauce and Pea Risotto // 16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

GLUTEN FREE V  VEGETARIAN V