It’s a Beautiful Day in the Mountains!

**Good Morning…**

**From The Samuel O’Reilly House**

**Served 9-10am**

**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, *gratuity 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.**