



The Women's Faculty Club

Breakfast Menu (Special Reservation Only)

EGG DISHES

All egg dishes are served with home fried, roasted rosemary potatoes or sliced tomatoes

Two eggs any style	\$6.50
With ham, bacon, or chicken-apple sausage	\$7.95
Omelettes with your choice of filling: cheese, bacon, mushrooms, spinach, tomatoes, onions	\$8.50
Vegetable Frittata	\$7.95

SOURDOUGH FRENCH TOAST

Served with maple syrup and butter \$7.50

CHEESE PLATE

Assorted cheese with fruit garnish and sourdough bread \$7.50

STEEL CUT OATMEAL OR CONGEE

Savory or sweet congee available \$4.00

A LA CARTE

Greek low-fat yogurt – with side of honey	\$2.95
Greek low-fat yogurt served with seasonal fruits	\$5.50
Fresh fruits of the season	\$4.25
Steel Cut Oatmeal served with brown sugar, raisins and milk	\$4.00
House-made granola served with brown sugar, raisins and milk	\$4.00
House-made muffin served with butter and jam	\$2.25
Scones served with butter and jam	\$2.50
Bagels and cream cheese served with butter and jam	\$2.50
Assorted Pastries	\$2.50

BEVERAGES

Orange or cranberry juice	\$3.25
Tomato juice	\$3.25
Coffee-regular or decaffeinated	\$3.50
(McLaughlin Organic Fair Trade House Blend)	
Teas – Assorted black, green, red and herbal teas	\$3.25
Milk (regular, low-fat or soy)	\$2.75

- **9.5% sales tax and 20% taxable gratuity will be added**
- **Minimum of 8 people**
- **Room rental charge will apply**
- **24 hour cancellation or changes required**
- **Prices subject to change**

Effective September 2016