

HILL'S BREAKFAST

HOUSE SPECIALTIES

HUCKLEBERRY MINI | 11

one egg your way, bacon or sausage & one huckleberry pancake

CLASSIC BREAKFAST | 13

two eggs your way, bacon, ham steak or sausage patty. hash browns & toast

BISCUITS & GRAVY FULL | 11 HALF | 9

butter milk biscuits topped with scratch sausage gravy. served with hash browns

UPPER LAKE OMELETTE | 13

three egg omelette filled with steak, sautéed wild mushrooms & brie cheese. served with hash browns & toast

BREAKFAST SANDWICH | 13

thinly sliced grilled ham, egg fried hard, white cheddar cheese, spinach & mayonnaise. served on toasted sour dough

CHICKEN FRIED STEAK | 14

served with two eggs your way, house made sausage gravy, hash browns & toast

FRITTATA | 12

three egg frittata made with sautéed wild mushrooms, spinach, artichoke hearts, red onion, avocado & gruyere cheese. topped with house made hollandaise. served with hash browns & toast

HUEVOS RANCHEROS | 15

corn tortillas, black beans, cheese & two eggs your way. topped with house made ranchero sauce

SWEETS

HUCKLEBERRY PANCAKES | 13

three buttermilk pancakes with locally picked huckleberries V

CINNAMON SUGAR DONUT HOLES | 6

a half pound of donut holes tossed in cinnamon sugar. served with vanilla & chocolate dipping sauces ~ a great item to share with the table!!!

CINNAMON ROLL | 5

cinnamon & walnut roll topped with house made vanilla & cream cheese frosting

SEAFOOD

SHRIMP MELT | 16

bay shrimp & cheddar cheese on an english muffin. topped with provolone cheese and melted to perfection. served with two eggs your way and hash browns

SMOKED SALMON BAGEL | 13

plain bagel topped with house made smoked salmon cream cheese, bits of apple wood smoked salmon, diced fresh tomato, fried capers & lemon dill creme fraiche. add an egg (we recommend poached) +1.50

CRAB & ARTICHOKE OMELETTE | 16

three egg omelette filled with dungeness crab, artichoke hearts, white onion & parmesan cheese. served with hash browns & toast

BENEDICTS

all benedicts served with hash browns

CLASSIC BENNY FULL 14 | HALF | 11

english muffin, thinly sliced ham & poached egg. topped with house made hollandaise

COWBOY BENNY FULL | 15 HALF | 12

biscuits, sausage patty & poached egg topped with house made sausage gravy

CREOLE BENEDICT FULL 16 | HALF 13

english muffin, house made lobster & andouille sausage patty, spinach & tomato. topped with house made creole hollandaise

CUSTOM BREAKFAST

OMELETTE OR SCRAMBLE | 14

three egg omelette or scramble. pick one meat, one cheese & two veggies. served with hash browns & toast

MEAT:

bacon, italian sausage, ham or steak. *extra meat +\$1.50 each*

CHEESE:

white cheddar, jack & cheddar cheese blend, brie or gruyere. *extra cheese +\$1 each*

VEGGIES:

tomato, spinach, sautéed wild mushrooms, red onion, avocado, artichoke hearts. *extra veggies +\$1 each*

\$2 split plate charge V=vegetarian GF=gluten free

please note, some menu items are gluten free, however, our kitchen is not a fully gluten free environment. consuming raw or undercooked meats, poultry, eggs, Seafood or shellfish, while delicious, may increase your risk of foodborne illness.