

# Headwaters

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## **Breakfast Buffet Menu**

Executive Chef: James Buder

Pastry Chef: Karen Souillet

Omelette and Egg Bar – Made to Order

Breads and Sweet Creamery Butter

Assorted Bagels, Cream Cheese and Local Fruit Preserves

Danishes, Croissants, Cinnamon Buns, Muffins

Seasonal Fruit and Berries

Fresh Fruit Basket

Hot and Cold Cereals, Milk and Cream

Assorted Yogurts

Local Cured and Smoked Meats

Domestic Cheese Platter

Strata

Home Fries

Smoked Farmhouse Bacon

Maple Glazed Sausage

Farm Fresh Eggs, Prepared to Order (Poached, Fried, Boiled, Scrambled or Coddled)

Pancakes Made to Order

Freshly Brewed Coffee or Tea

Fresh Cranberry, Apple, Grapefruit and Orange Juice

**\$17.00 per person**

Price is subject to taxes and gratuities.

Available in the Dining Room at the Millcroft Inn & Spa.

Monday – Friday: 7:30am – 10:00am

Saturdays & Sundays: 8:00am – 10:30am