



## INN ON THE TWENTY

### Summer Breakfast Menu

Executive Chef ~ Sheila Polingga

- 17 Inn On The Twenty Eggs Benedict**  
Toasted English Muffin, Thick Cut Peameal Bacon, Poached Eggs, Breakfast Potatoes, Hollandaise Sauce
- 10 Classic Continental**  
Assorted House-Made Pastries, Toast, House-Made Jam
- 12 Buttermilk Pancakes**  
Berries, Whipped Honey Butter, Warm Maple Syrup
- 12 Steel Cut Oats**  
Toasted Almonds, Golden Raisins, Brown Sugar, Warm Maple Syrup
- 14 Inn On The Twenty French Toast**  
Thick Cut Cinnamon & Raisin Brioche, Seasonal Fruit Compote, Warm Maple Syrup
- 15 Cheddar & Mushroom Omelette**  
Local Cheddar, Fine Herbs, Cultivated Mushrooms, Breakfast Potatoes, Toast
- 15 Two Eggs Any Style**  
Breakfast Potatoes, Choice of Applewood Smoked Bacon, Country Style Pork Sausage or Peameal Bacon, Toast
- 18 Smoked Salmon Scrambled Eggs**  
House Smoked Atlantic Salmon, Crème Fraiche, Acadian Caviar & Toasted Bagel

#### Additional Sides

- 2 Toast, Cereal
- 3 Fruit Cup, Smoked Salmon, Bacon, Sausage, Side of Yogurt

*\*All breakfast items include coffee, tea and juice. Menu subject to change*