

ENTRÉES

Fresh Fruit Medley	10
Accompanied with Orange and Mint infused Sauce	
Bircher Muesli	10
House-made Muesli accompanied with Yogurt, Honey and a dash of Vanilla	
Brioche French Toast	14
Thick sliced Brioche with Cinnamon and Vanilla, accompanied with Fresh Berries and Maple Syrup	
Smoked Salmon Plate	16
Thinly sliced Smoked Salmon with Toast Points, accompanied with Cream Cheese, Bermuda Onions, Chopped Eggs and Capers	
“Texas” Belgian Waffle	14
Accompanied with Strawberry and Pear Compote, Whipped Cream and Maple Syrup	

The Lancaster Benedict	19
Two poached Eggs with your choice of Canadian Bacon or Smoked Salmon on a toasted English Muffin with Tomato and Avocado, accompanied with Hollandaise Sauce and Hash Browns	
Fernando’s Chilaquiles Verde	16
Crisp Corn Tortillas tossed in our mild, homemade Tomatillo Salsa, topped with Queso Fresco, Avocado and Sunny-side Up Eggs	
The Classic American	16
Two Eggs, any style, Apple-smoked Bacon and Hash Browns. Choice of toast, English Muffin or Biscuit.	
Create Your Own Omelet	18
Traditional Omelet or Egg Whites with choice of Ham, Bacon, Mushrooms, Tomatoes, Onions, Spinach, Cheddar, Swiss or Parmesan. Accompanied with Hash Browns. Choice of toast, English Muffin or Biscuit	

À LA CARTE

Egg, Any Style	3
Hash Brown Potatoes	7
Apple-smoked Bacon	8
Turkey Sausage	8
White or Wheat Toast or English Muffin	6

Ruby Red Grapefruit Half	6
Toasted Bagel with Cream Cheese	7
Steel Cut Oatmeal	7
Two freshly-baked Biscuits	6

BEVERAGES

Coffee	3
Tea	4
Speedy Boy Specialties Latte • Cappuccino • Mocha.....	3.50 • 4 • 4.50

Freshly-Squeezed Orange Juice	5
Grapefruit Juice	5
Cranberry Juice	5
Milk	5

EXECUTIVE CHEF FERNANDO HUERTA

Please inform your server of any food allergies. || Parties of 6 or more are subject to a 20% service charge.

**Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.*