



Individual and Family Meals

While individual and family guests are welcome to bring food, we are glad to prepare meals for you. These selections are fresh made, ready to heat and eat, and delivered upon arrival. While breakfasts and lunches can be individually portioned, dinner is served family style. Vegetarian, gluten-free and dairy-free options are available. Please communicate dietary needs when ordering at least 3 days prior to arrival.

Breakfast: \$9 Lunch: \$12 Dinner: \$18 Cost per person ages 12+; half-price ages 5-11.

BREAKFAST

All breakfast options come with a fresh side of seasonal fruit

Burrito Eggs, Potatoes, Green Chile, Cheese, Bacon or Soyrizo

Waffles and Bacon Pumpkin Waffles or Buttermilk Waffles

Breakfast Sandwich Flakey Biscuit, Fried Egg, Bacon, Cheese, & Tomato Jam

Breakfast Muffin Banana Oat muffin, served with a Yogurt Parfait and a Hard-Boiled Egg

LUNCH

Chili with Jalapeno Cornbread 3 Bean Chili with Ground Beef, and Sweet and Spicy Pickled Jalapeno Cornbread (Regular Cornbread available)

Pimento Grilled Cheese with House Made Tomato Soup Cheddar Cheese, Pimento Peppers, Bacon served on Sourdough Bread.

Turkey Club with Beet Salad Turkey, Bacon, Spring Mix, Tomato Jam, Mayo

Black Bean and Butternut Squash Quesadillas Green Chile, Monterey Cheese, Fresh Pico in Flour or Corn Tortillas

DINNER

Dinner is served with Seasonal Veggies, Salad, and Bread

Lasagna House Made Red Sauce made with Ground Beef and Bacon, Ricotta Cheese

Pumpkin Curry Chicken, Broccoli, Peas, served with Rice and Naan

Beef Stroganoff Braised Beef Tips, Mirepoix, served with Mashed Potatoes

Turkey Meatloaf Ground Turkey, Stuffing, Gravy, served with Mashed Sweet Potatoes

SWEETS from SCRATCH \$20.00/each

Home Made Oreos 12 Count

Coffee Brownies by the Pan

Pumpkin Pie with Marshmallow Meringue

Chewy Chocolate chip cookies with a sprinkle of sea salt 12 Count