

LOCKWOOD

RESTAURANT & BAR

BREAKFAST

farm fresh eggs —

AMERICAN BREAKFAST — 16

*2 eggs any style / choice of meat /
roasted potatoes / toast / fresh fruit*

BUILD YOUR OWN OMELET — 16

*caramelized onions / roasted peppers /
mixed mushrooms / tomato / spinach /
aged cheddar / swiss / cured ham /
crumbled bacon / pork sausage
all egg white available upon request*

house favorite —

BREAKFAST SANDWICH — 15

*tomato jam / spinach / bacon / egg /
mozzarella / ciabatta / fresh fruit*

the little extras —

ONE EGG — 5

any style

STEEL CUT OATMEAL — 8

brown sugar / fruit compote

GRANOLA PARFAIT — 10

greek yogurt / berry compote / granola / honey

VANILLA OVERNIGHT OATS — 6

add cinnamon apple / cranberry pomegranate \$1

PLAIN GREEK YOGURT — 4

SEASONAL FRUIT & BERRY BOWL — 5

WHOLE FRUIT — 2

apple / banana / orange

TOAST OR BAKERIES — 4

*rye / sourdough / wheat / white / english muffin /
blueberry muffin / croissant / cinnamon roll*

breakfast bundles —

choice of coffee, tea or juice

1. YOGURT / WHOLE FRUIT / TOAST OR BREAKFAST BAKERY — 15

2. GRANOLA PARFAIT — 15

3. VANILLA OVERNIGHT OATS / TOAST OR BREAKFAST BAKERY — 15

4. STEEL CUT OATMEAL / WHOLE FRUIT — 15

off the griddle—

BUTTERMILK PANCAKES — 13

*2 buttermilk pancakes / maple syrup /
berry compote
add banana or chocolate chip \$1*

**BERTHA'S BROWNIE
PANCAKES to share** — 15

*3 buttermilk pancakes / maple syrup /
crumbled brownie bites / walnuts*

refreshments —

COFFEE — 5

traditional service

HOT TEA — 5

tea leaves selection

ESPRESSO — 5

lavazza

JUICE — 5

*orange / apple / grapefruit /
tomato / cranberry*

*We are proud supporters of local family farmers, markets, & sustainable suppliers.
Please notify the server of any dietary restrictions before placing your order.*

Consumer advisory: consuming raw or undercooked meats may increase your risk of food-borne illness