

BREAKFAST MENU

Buffet

Scrambled eggs, applewood smoked bacon, savory breakfast sausage, golden potatoes, assorted pastries, seasonal fresh fruit, cheese charcuteries, made to order omelet station

Adult \$24.95 Children \$12.50

Eggs

served with breakfast potatoes

Eggs to Order \$16

Ham & Cheese Omelets \$16

Virginia ham and melted cheddar

Western Omelet \$16

Virginia ham, bell peppers, onions, and melted cheddar

Create your own Omelet \$16

choice of three spinach, tomato, onions, peppers, mushrooms, tomatoes, ham, bacon, cheddar, mozzarella cheese.

Sweet & Savory

Steel Cut Oatmeal \$12

Brown sugar and raisins

Plain Bagel with Smoked Salmon \$16

Cream cheese, sliced tomato, sliced red onion & caper

Avocado Toast \$16

Grilled sourdough with smashed avocado, sliced tomato, balsamic glaze, micro arugula

Add fried egg..... \$3

Berry Playa Bowl \$17

Berries, Greek yogurt, quinoa, homemade granola, chia seed, dried banana chips

Pancakes \$16

Maple syrup

Waffle \$15

Mixed berries & maple syrup

Drinks

Coffee

Tea

Juice

Orange, Cranberry or Pineapple

ropeandanchorkitchen.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. A 20% service charge will be added to parties of 6 or more.

Executive Chef: Matt Andrew