MISSION INN RESTAURANT

GROUP BREAKFAST MENU

TRADITIONAL

Assorted House Baked Pastries

3 pieces of the daily selection

$13

Seasonal Fruit Bowl

farmers market fruit, toasted coconut, chia seeds

$14

Steel Cut Oatmeal

choice of milk, brown sugar, dried fruit, chia seeds

$11

FROM THE GRIDDLE

Buttermilk Pancakes

maple syrup, powder sugar, butter

$13

add blueberries $4 or banana $3

HOUSE SPECIALITIES

The Mission Inn Burrito

scrambled eggs, bacon, cheddar, onions, hash brown, ranchero sauce $16

Mission breakfast

Two eggs any style, choice of: pecan wood bacon, apple chicken sausage, ham or cinnamon sausage $19

Steak & Eggs

7 oz. USDA choice new york steak, two free range eggs any style, roasted potatoes $32

SIDES

pecan wood bacon	$7	Lavazza coffee, decaf , or tea	$5
classic sausage links	$7	milk	$5
chicken apple sausage or ham	$7	roasted potatoes or hash browns	$5
fresh orange or grapefruit juice	$6	cranberry juice, tomato juice	$5

Duane and Kelly Roberts, “Keepers of the Inn”

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server, if you have any food allergies.

■Gluten Free/Option Available ●Vegetarian/Option Available November 16, 2021