

Toasted

HAM & CHEESE \$11

ham, Swiss cheese, mornay sauce, Dijon, served on sliced buttered country bread

AVOCADO & GOAT CHEESE \$11

goat cheese, avocado, sunny side up egg, served on sliced buttered country bread

CLASSIC PEPPER & EGGS \$9

scrambled eggs, roasted peppers and onions, provolone, served on sliced buttered country bread
add giardinera \$1

BURGER \$12

two Illinois beef patties, house pickles, American cheese, shaved red onion, thousand island, potato bun, fresh cut fries
substitute grilled portobello mushrooms for beef, no charge | make it a triple \$15

Sides

FARM EGG \$2

ENGLISH MUFFIN OR BAGEL \$4

ROASTED MIGHTY VINE TOMATOES \$4

BACON, PORK SAUSAGE OR CHICKEN SAUSAGE \$4

BREAKFAST POTATOES OR FRESH CUT FRIES \$4

GRILLED HAM \$6

FRUIT CUP \$6

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness

Midwestern Breakfasts

ALL AMERICAN BREAKFAST \$11

two farm eggs any style, choice of meat, breakfast potatoes, house cornbread with honey butter

STEAK & EGGS \$17

Strauss flank steak, chimichurri, breakfast potatoes, house cornbread with honey butter, two sunny side up eggs

BEEF HASH \$14

two sunny side up eggs, potatoes, Swiss, Butcher & Larder pastrami, apple sauerkraut, thousand island, house cornbread with honey butter

BREAKFAST MAC & CHEESE \$12

smoked cheddar mornay, sunny side up egg, bacon, sausage

Sweet Tooth

DO-RITE DONUT \$3

daily selection

PB&J FRENCH TOAST \$10

brioche, peanut butter sauce, seasonal jam, whipped mascarpone

BACON PANCAKES \$10

bacon, local maple syrup

HOMEMADE EVERYTHING GRANOLA \$8

honey, yogurt, dried fruit, seasonal preserves

VEGAN OATMEAL \$8

steel cut oats, candied maple pecans, almond milk

Land & Lake

KITCHEN

Mimosa Brunch \$30

Includes your choice of entree and 1.5 hours of mimosas

**available Saturday & Sunday 11am-3pm*

Benedicts

served with breakfast potatoes

LAND BENEDICT \$12

pulled pork, poached eggs, house cornbread, cider béarnaise

LAKE BENEDICT \$14

crawfish salad, poached eggs, house cornbread, cider béarnaise

COUNTRY BENEDICT \$14

Italian sausage gravy, poached eggs, biscuit

Scrambles

served with breakfast potatoes & house cornbread with honey butter

AMERICAN SCRAMBLE \$10

sausage, smoked cheddar cheese, scrambled eggs

SMOKED SALMON SCRAMBLE \$14

smoked salmon, scrambled eggs, crème fraîche, salmon caviar, red onion

Omelets

served with breakfast potatoes & house cornbread with honey butter

HAM & SWISS OMELET \$12

cured ham, Swiss, cider béarnaise

EGG WHITE OMELET \$14

avocado, broccoli, American cheese

Salads

grilled chicken \$5 | salmon \$6 | steak \$8

HOUSE SALAD \$8

mixed greens, tomato, cucumber, radish, sunflower seeds, pickled red onion, lemon vinaigrette

GRAIN SALAD \$14

avocado, arugula, quinoa, pickled onion, candied baby carrots, Capriole goat cheese, cilantro lime vinaigrette

Hilton Honors Breakfast

served with choice of coffee, tea or orange juice
choose one of the below options

DO-RITE DONUT

daily selection

HOMEMADE EVERYTHING GRANOLA

yogurt, seasonal preserves

VEGAN OATMEAL

steel cut oats, candied maple pecans, almond milk

**Hilton Honors breakfast is complimentary for Gold & Diamond Hilton Honors Members.
Served daily until 11am*

Beverages

COFFEE \$3 | TEA \$4 | MILK \$3

JUICE \$3

orange, apple, cranberry, grapefruit, pineapple

BLOODY MARY \$12

MIMOSA \$9