

# Harwood House Breakfast Menu

Dailey's Applewood-Smoked Bacon, Sausage, Prairie Fire Sausage and Farm Fresh Free-Range Eggs are Sourced Locally

## QUINN'S FAVORITES

<b>TWO-EGG BREAKFAST</b>	8
Served with Hash Browns and Toast	
Add Prairie Fire Sausage, Applewood-Smoked Bacon, or Country Sausage	12
<b>CHICKEN FRIED STEAK &amp; EGGS</b>	15
Breaded Angus Sirloin Topped with our Scratch-Made Sausage Gravy and Served with Hash Browns and Toast	
<b>HAM STEAK &amp; EGGS</b>	15
Hickory Smoked Bone-In Ham Steak with Two Eggs and Served with Hash Browns and Toast	
<b>QUINN'S BURRITO</b>	11
Flour Tortilla Filled with Hash Browns and Sausage, Scrambled Eggs, Bacon, Sweet Peppers, Onions and Cheddar and Pepper Jack Cheese Served with Salsa and Sour Cream	
<b>QUINN'S BREAKFAST SANDWICH</b>	8
One Scrambled Egg, Cheese, and Your Choice of Ham, Bacon, or Sausage Served on a Toasted English Muffin or Croissant	
Add Hash Browns	10
<b>BUTTERMILK BISCUITS AND SAUSAGE GRAVY</b>	9
Topped with Our Scratch-Made Sausage Gravy	
Get it Loaded (Bacon, Chives and Cheese)	11
Add Two Eggs	11
<b>EGGS BENEDICT</b>	14
Smoked Ham and Poached Eggs Served on an English Muffin	
Topped with Hollandaise Sauce and Served with Hash Browns	
<b>LOX BENEDICT</b>	16
Northwest Steelhead Lox, Vine-Ripened Tomato, Poached Eggs and Hollandaise Sauce on an English Muffin	
Topped with Capers and Red Onion and Served with Hash Browns	
<b>CHORIZO BENEDICT</b>	15
Seared Chorizo, Sweet Peppers, Onions, Poached Egg, and Ancho Hollandaise Sauce on an English Muffin	
Served with Hash Browns	
<b>QUINN'S SIGNATURE CORNED BEEF &amp; HASH</b>	15
Corned Beef, Sweet Peppers and Onions Topped with Hollandaise Sauce, Poached Eggs and Red Skin Potatoes	
<b>TWO PANCAKES OR TWO SLICES OF FRENCH TOAST</b>	8
Add Applewood-Smoked Bacon or Country Sausage	10

## QUINN'S FARM FRESH OMELETTES

Served with Hash Browns and Toast

<b>DENVER OMELETTE</b>	11
Ham, Cheese, Sweet Peppers and Red Onion	
<b>VEGETARIAN OMELETTE</b>	12
Cheddar, Spinach, Mushrooms, Sweet Peppers, Red Onions, Tomatoes, Black Olives and Salsa	
<b>SOUTH OF THE BORDER OMELETTE</b>	13
Chorizo Sausage, Cheddar & Pepper Jack Cheese, Sweet Peppers, Red Onions, Tomatoes, Black Olives, Salsa & Ancho Hollandaise	
<b>CHEVRE OMELETTE</b>	12
Chevre, Bacon, Peppadews, Sweet Peppers, Caramelized Onions and Spinach	

## LIGHT DISHES

<b>BOWL OF FRESH FRUIT (SEASONAL)</b>	7
Add Yogurt	10
<b>BOWL OF OATMEAL WITH BROWN SUGAR &amp; BLUEBERRIES</b>	8
Served with Milk and Toast	
<b>BOWL OF MUESLI</b>	8
A Montana Blend of Granola with Low Fat Yogurt, Coconut and Berries	
<b>ONE EGG, HALF ORDER OF HASH BROWNS &amp; ONE SLICE OF TOAST</b>	6
Add Two Slices of Bacon	8
<b>LOX AND BAGEL</b>	11
Northwest Steelhead Lox on a Toasted Bagel with Cream Cheese, Red Onions, Tomatoes and Capers	
<b>AVOCADO, TOAST &amp; TWO EGGS</b>	9
<b>ONE SMALL PANCAKE OR ONE SLICE OF FRENCH TOAST</b>	5

For split plates, our kitchen will divide your breakfast. A \$5 split plate fee will be applied.  
We are unable to provide separate checks for parties of 8 or more; an 18% service fee will be applied to your party's check.

(\*Consumption of any raw or undercooked animal products can be hazardous to your health.)