



Elliot's Breakfast Menu

Yogurt Parfait \$15

Cinnamon & Maple Infused Yogurt, House-Made Granola, Spiced Blueberry Jam (VG)(GF)

Banana Bread French Toast \$17

House Banana Bread, Warm Maple Syrup, Fresh Berries

Elliot's Traditional Breakfast \$19

Two Farm Fresh Eggs Any Style, Home Fries, Toast, and Choice of Bacon or Sausage (GFO)

Fruit Plate \$14

Sliced Watermelon, Pineapple, Cantaloupe, Honeydew Melon, Fresh Berries

Classic Oatmeal \$15

Maple Brown Sugar Oats, Fresh Fruit (GF) (V) (DF)

Eggs Benedict 3 Ways

Canadian Benedict \$19

Toasted English Muffin, Soft Poached Eggs, Back Bacon, and House-Made Hollandaise Sauce.
Served With Home Fries. (GFO)

Swedish Benedict \$23

Toasted English Muffins, Soft Poached Eggs, Arugula, Smoked Atlantic Salmon,
Fried Capers and Beet Hollandaise. Served With Home Fries. (GFO)

White Point's Crab Benedict \$25

Nova Scotia Snow Crab, Soft Poached Eggs, Arugula and Dill Hollandaise
on a Toasted English Muffin. Served With Home Fries. (GFO)

Add-ons:

Free Range Egg \$2.50

White or Whole Wheat Toast \$3

Home Fries \$4

Bacon or Sausage \$7

Smoked Atlantic Salmon \$9

Beverages

Coffee or Higgins and Burke Teas \$4

Hot Chocolate \$4

Orange, Apple, or Cranberry Juice \$4

Milk, 2%, Skim or Chocolate \$4

Barista

Espresso \$4

Lungo \$4

Macchiato \$5

Cappuccino \$5

Latte \$5

(GF) Gluten-Free, (DF) Dairy Free

(GFO) Gluten-Free Option, (DFO) Dairy Free Option, (V) Vegetarian (VG) Vegan

Please note: All fryers contain trace elements of gluten. GFO is a gluten-free option, but not celiac friendly.

**Taxes and gratuities are not included*

