

November Breakfast

SATURDAY, NOVEMBER 6

Pear and Wild Honey Infused Yogurt with Raspberry Coulis and House Made Granola

Sage Biscuits with Sausage Gravy and Sweet Potato Hash

SUNDAY, NOVEMBER 7

Spinach and Cream Cheese Tartlet with Balsamic Molasses

Baked French toast with fruit, sage syrup, vanilla whipped cream, and cherrywood bacon

SATURDAY, NOVEMBER 13

Creamy oatmeal with Fresh Fruits and Raspberry Coulis

Local bacon and eggs on a cheddar biscuit with sage mayo, homefries, and balsamic cherry tomatoes

SUNDAY, NOVEMBER 14

Seasonal fruit strudel with vanilla custard

Savory spinach and cheese quiche on a bed of arugula with Ashe County gouda Grits, balsamic molasses tomatoes, and sausage

SATURDAY, NOVEMBER 20

Pumpkin Tart with Vanilla Custard

Country Ham, Sweet Potato Home Fries, Scrambled Eggs, Biscuit, and Tomato Jam

SUNDAY, NOVEMBER 21

Pear and Wild Honey Infused Yogurt with Raspberry Coulis and House Made Granola

Sage Biscuits with Sausage Gravy and Sweet Potato Hash

SATURDAY, NOVEMBER 27

Creamy oatmeal with Fresh Fruits and Raspberry Coulis

Local bacon and eggs on a cheddar biscuit with sage mayo, homefries, and balsamic molasses & cherry tomatoes

SUNDAY, NOVEMBER 28

Spinach and Cream Cheese Tartlet with Balsamic Molasses

Baked French toast with fruit, sage syrup, vanilla whipped cream, and cherrywood bacon

All meals served with

*orange juice or cranberry juice
tea or bald guy coffee*

\$20

Please Make a Reservation at Open Table or 828-963-5857

Menu Subject to Change

BREAKFAST

