

breakfast	Bowl of Fresh Fruit	6
	Nature Plate	8
	granola	
	yogurt	
	fruit	
	Irish Oats	9
	brown sugar	
	spiced pecans	
	raisins	
	Buttermilk Pancakes	11
butter		
maple syrup		
add chocolate chips, blueberries or pecans	1	
Cinnamon Raisin Bread	12	
French Toast		
powdered sugar		
maple syrup		
Two Eggs Any Style	13	
bacon, sausage or ham		
breakfast potatoes		
toast or english muffin		
Aerie Omelet	13	
spinach		
mushroom		
swiss cheese		
breakfast potatoes		
toast or english muffin		
Valley Omelet	13	
ham		
peppers		
scallions		
beehive cheese co. promontory cheddar		
breakfast potatoes		
toast or english muffin		
Eggs Benedict	15	
poached eggs		
canadian bacon		
english muffin		
house hollandaise sauce		
smoothie	Chocolate Banana6
	Orange Paradise6
	orange, pineapple	
	Barry Berry Madness6
	banana, strawberry	
	Banana Run6
banana, strawberry, pineapple		
add protein supplement1	

beverage	Fruit Juice	3
	apple, cranberry, grapefruit	
	orange-passion-guava, orange, pineapple, V8	
	Milk	3
	skim, 2%, whole	
	Coffee	3
	millcreek's snowbird	
	40th anniversary blend	
	Hot Tea	3
	aged earl grey	
chinese breakfast		
jasmine green		
chamomile lemon		
honey bush		
moroccan mint		
Cafe au Lait	4	
millcreek coffee		
milk		
Espresso	3	
millcreek espresso blend		
Americano	3	
millcreek espresso blend		
hot water		
Cafe Macchiato	4	
millcreek espresso		
froth		
Cappuccino Shot	4	
millcreek espresso		
steamed milk		
froth		
Cafe Latte	4	
millcreek espresso		
steamed milk		
Cafe Mocha	4	
millcreek espresso		
chocolate syrup		
steamed milk		
whipped cream		
Chai Latte	4	
chai tea		
steamed milk		
Warm Apple Cider	3	
Flavorings	1	
caramel, vanilla, hazelnut, irish cream		
sugar-free available.		
Soy Milk	50¢	
Extra Espresso Shot	75¢	

executive chef ken ohlinger
restaurant manager lucette barbier

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information.