



wickets

BREAKFAST

banana & strawberry smoothie with organic protein powder 7	fresh pressed orange or grapefruit juice 6	organic herbal tea carmel valley honey 5
espresso & vanilla hot chocolate 7	spiced valrhona hot chocolate 6	organic tomato bloody mary 11

daily quiche selection with organic greens 14

alderwood house smoked salmon with toasted croissant, capers & red onion 15

artisanal cheese with toasted whole grain bread 16

steel cut irish oatmeal with heirloom apples and cinnamon butter 15

pancakes with vermont maple syrup, small-farm eggs & bacon 14

organic yogurt & crunchy house made granola 12

brioche french toast with organic strawberries 14

lobster eggs benedict with prosciutto on toasted english muffin 28

wild mushroom omelet with garden herbs & grilled bacon 16

prime beef sirloin & small-farm eggs with roasted yukon gold potatoes 24

breakfast panini with small-farm eggs, ham & provolone cheese 17

classic breakfast with two eggs, applewood smoked bacon & potatoes 14

housemade breads and muffins 4		
raspberry new york crumb cake 4	sliced pineapple 6	bartlett pear compote 6

Bernardus Lodge uses fresh organic produce from our own Bernardus gardens and supports local farmers, especially Earthbound Farm and Pete Azevedo

Chef Cal Stamenov
Wickets Manager Zole Andahazy