



Menu items are subject to change according to seasonality and availability.

TRADITIONAL BREAKFASTS

Served with Hash Browns & Your Choice Of Toast (Gluten Free Toast Available – 4)
Substitutions: English Muffin or Biscuit – 2 EGGBEATERS™ – 4 Fresh Fruit for Hash Browns – 3

TWO EGGS ANY STYLE* – 11

Add Bacon, Ham, Sausage Links or Patties – 15

THE WESTERN OMELET – 16

Green & Red Bell Peppers, Onions, Ham & Choice Of Cheese

CHORIZO OMELET – 16

Chorizo with Bell Peppers, Onions & Jalapeno Topped with Monterey Jack Cheese & Fresh Avocado

STEAK FAJITA OMELET – 17

Flank Steak with Bell Peppers & Onions with Monterey Jack Cheese & Fresh Avocado

THE CLASSIC SEAFOOD OMELET – 22

Dungeness Crab, Bay Shrimp, Mushrooms, Tomatoes & Scallions in a Light Cream Sauce

THE GARDEN OMELET – 16

Bell Peppers, Mushrooms, Scallions, Artichoke, Tomatoes, Onions
& Garlic in a Pesto Cream Sauce

THE “INN’S” OMELET – 16

Bacon, Tomatoes, Green Chiles, Bell Peppers, Sour Cream, Avocado, & Monterey Jack Cheese

FATHOMS SUNRISE SANDWICH – 16

Scrambled Eggs on Your Choice Of English Muffin or Croissant
Served with Hash Browns & Your Choice of Ham, Bacon, or Sausage

FROM THE GRIDDLE

BUTTERMILK PANCAKES

Short Stack (3) – 8 Full Stack (5) – 11

BLUEBERRY PANCAKES

Short Stack (3) – 10 Full Stack (5) – 14

CLASSIC FRENCH TOAST – 10

3 Slices of Texas Toast Topped with Powdered Sugar & Served with Warm Maple Syrup

STUFFED CREME BRULEE FRENCH TOAST – 14

3 Slices of Classic French Toast Stuffed with Creme Brulee in a Delicious Crispy Crust

BELGIAN WAFFLE – 12

House Made Belgian Style Waffle Served with Warm Maple Syrup
Add Strawberries or Blueberries – 5

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food Borne Illness.

Room Service Orders: Gratuity 20%. Room Service Minimum Charge: Breakfast \$10, Lunch/Dinner Menu \$20

20% Automatic Gratuity For Parties Of 6 Or More .



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FATHOMS SPECIALTIES

(Gluten Free Toast Available – 4)

COUNTRY FRIED STEAK & EGGS – 18

Served with 2 Eggs Any Style, Hash Browns & a Southern Style Biscuit

CLASSIC EGGS BENEDICT – 17

Canadian Bacon, Two Poached Eggs on an English Muffin,
Topped with Hollandaise Sauce, Served with a Side Of Hash Browns.
Substitute Dungeness Crab for Canadian Bacon – 15

SALMON HASH – 20

House Smoked Salmon with Hash Browns, Onions & Capers
Served with Two Eggs Any Style & Choice of Toast

STEAK & EGGS – 20

Two Eggs Any Style
8 oz. NY Strip Served With Hash Browns & Your Choice Toast

BISCUITS & GRAVY – 15

Two Southern Style Biscuits Smothered in Our House Made Country Sausage Gravy

FROM THE MILL

CHEF'S OATMEAL – 9

Served with Cream, Brown Sugar, Walnuts, & Raisins

CORN FLAKES OR GRANOLA – 6

Add Strawberries or Blueberries – 5

AL A CARTE/ON THE SIDE

Choice Of Toast – 3

Bagel & Cream Cheese – 5

Muffin – 5

Fresh Seasonal Fruit Bowl (GF) – 6

Yogurt (GF) – 3

English Muffin or Biscuit – 4

Country Sausage Gravy – 4

Ham & Cheese Pastry – 7

One Egg (GF) – 3

Two Eggs (GF) – 5

Hash Browns (GF) – 5

Bacon or Ham (GF) – 7

Sausage (GF) (Links Or Patties) – 7

Salsa (GF) – 2.5

Hollandaise Sauce – 4

Chocolate Pastry – 5

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