



Washington Duke  
Inn & Golf Club\*

## HOT BREAKFAST

630am-11am

BULL CITY GRITS BOWL\* \$14

*gluten free*

sweet potato hash, ashe county cheddar, bacon, egg

BELGIAN WAFFLE or BUTTERMILK PANCAKES \$13

maple syrup, whipped cream, berries;

turkey sausage or bacon

CORNFLAKE CRUSTED CHALLAH FRENCH TOAST \$13

warm maple syrup, turkey sausage

BLUE DEVIL BREAKFAST\* \$16

three eggs with toast; grits or potatoes;

bacon, country ham, or turkey sausage

HAM & CHEDDAR OMELET \$14

potatoes, bacon, toast

CRISPY SOUTHERN CHICKEN BISCUIT \$8

buttermilk biscuit, hot honey

NATURAL OATMEAL \$6

*gluten free, vegetarian*

brown sugar; raisins or dried cranberries

## A LA CARTE

fresh berries \$7/\$11

yogurt \$3/\$5

chilled hard boiled eggs \$3

bacon \$4

turkey sausage \$5

two eggs any style \$4

cheese \$2

smoked salmon \$5

bagel & cream cheese \$4

thick sliced tomato \$4

country ham \$5

## COOL BREAKFAST

630am-11am

ACAI SMOOTHIE BOWL \$10

*dairy free, vegetarian*

banana acai base, oat milk, berries,  
granola, honey

LOADED OVERNIGHT OATS \$8

*gluten free, vegetarian*

chia seed, coconut milk, honey,  
golden raisins, pepitas

FRUIT & YOGURT \$8

*vegetarian*

muesli, melon, pineapple

SMOKED SALMON BAGEL \$15

dill cream cheese, pickled onion,  
cucumber, tomato

STREUSEL MUFFIN \$4

*vegetarian*

## BEVERAGES

french press coffee \$7

chai \$4

rainforest certified coffee \$4

iced coffee \$5

espresso \$3½

cappuccino \$5

hot tea \$4

cafe latte \$5

cafe mocha \$5

orange, grapefruit, tomato, pineapple, cranberry \$4



*please dial extension 6146 for Room Service*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

~ Executive Chef Jason Cunningham ~