



Breakfast Menu

Monday – Friday

7:30 – 10:00 am

All items \$4.95

Entrées

All entrées are served with coffee and iced water

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| BURRITO VERDE | Flour tortilla filled with black beans, jalapeños, eggs, monterey jack cheese and sausage topped with salsa verde.
<i>Served with home fried potatoes.</i> |
| SUNRISE SANDWICH | Toasted brioche with Swiss cheese, two scrambled eggs, tomatoes, and bacon. <i>Served with home fried potatoes.</i> |
| WESTERN OMELET | Three egg omelet with ham, peppers, and onions.
<i>Served with bacon and home fried potatoes.</i> |
| SPINACH OMELET | Fresh spinach sautéed with egg whites.
<i>Served with freshly baked muffins.</i> |
| BISCUITS AND GRAVY | <i>Served with sausage patties and home fried potatoes.</i> |
| FRENCH TOAST | Made from fresh brioche.
<i>Served with bacon and home fried potatoes.</i> |
| BELGIAN WAFFLE | Piled high with fresh cream and berries. <i>Served with bacon.</i> |
| FRESH FRUIT PLATE | <i>Served with freshly baked muffins.</i> |
| COUNTRY BENEDICT | Two open faced buttermilk biscuits topped with country sausage, griddled eggs and sawmill gravy. |
| CLASSIC BREAKFAST | Two eggs (<i>your way....over easy, medium, hard or scrambled</i>), hash browns, applewood smoked bacon and a buttermilk biscuit. |

Beverages

Coffee-To-Go 1.00

Orange Juice 1.50

Bottled Water 1.25

Soft Drinks 1.25



Lunch Menu

11 am - 2 pm

Monday - Thursday

All entrées \$6.95

Friday Buffet

Dine-in only \$6.95

Please notify your server of any allergies prior to ordering.

ADD SOUP OR SALAD TO ANY MEAL 2.00

BISTRO BURGER

All-American favorite with cheese, lettuce, tomato, red onion, and a pickle spear. Served with Avesta fries.

MYKONOS GRILLED SALMON

Filet grilled with the simple fresh flavor of Greece topped with a fresh tomato salad. Served with wild rice and Chef's vegetables.

BANGKOK CHOPPED CHICKEN SALAD

No knife necessary! Fresh greens tossed with diced grilled chicken and ginger dressing.

PASTA ARRABBIATA

Penne with Italian sausage, red peppers, basil, red pepper flakes, parmesan cheese and marinara sauce.

CHICKEN FRIED STEAK

Regional favorite. Served with buttery mashed potatoes, grandma-style green beans, and country gravy.

COUNTRY MEATLOAF

Hearty meatloaf served with buttery mashed potatoes, grandma-style green beans, and country gravy.

BLT GRILLED CHICKEN SANDWICH

Marinated chicken breast, pounded thin, and topped with applewood bacon, lettuce, tomato, and herbed mayo. Served with Avesta fries.

CALIFORNIA CHICKEN SALAD STUFFED AVOCADO

Tender white meat chicken, avocado, raisins, almonds and celery all stuffed into a fresh avocado and served with homestyle orzo salad and sliced fresh seasonal fruit. Delicious.

QUICHE LORRAINE

Served with fresh fruit and field greens with balsamic vinaigrette.

ITALIAN LASAGNA

A traditional favorite made with smoked mozzarella. Served with Chef's vegetables.

PASTA PRIMAVERA

Tomatoes, zucchini, fresh basil, and shaved Romano cheese, drizzled with lemon-infused olive oil.

SALAD BUFFET

Daily assortment of fresh greens, vegetables, toppings, composed salads and dressings. Dine in or to-go. (Salad Buffet may not be shared.) 6.95

ADD-ONS with purchase of entrée.

SOUP 2.00 / bowl

SIDE SALAD 2.00. Enjoy the salad buffet for only \$2.00 with the purchase of an entrée. (May not be shared.)

AVESTA SIGNATURE MISSISSIPPI MUD PIE

House-made cappuccino ice cream in a chocolate cookie crumb crust covered with chocolate fudge and a whipped cream topping with chocolate shavings. 2.00

À LA CARTE

SOUP 3.50 / bowl

DESSERT 3.00

SOFT DRINKS 1.25

BOTTLED WATER 1.25