



### **FOXHALL COUNTRY BREAKFAST**

TWO EGGS TO ORDER WITH COUNTRY POTATOES, A HOMEMADE CHEDDAR & PARSLEY BISCUIT, JELLY AND A CHOICE OF CORNCOB SMOKED BACON OR COUNTRY CHICKEN SAUSAGES \$10

### **HAZELNUT CHOCOLATE FRENCH TOAST**

WITH A SIDE OF CORNCOB SMOKED BACON OR COUNTRY CHICKEN SAUSAGES \$9

### **FIESTA SCRAMBLE**

3 EGGS, FRESH SALSA AND PEPPER JACK CHEESE SCRAMBLE TOPPED WITH SOUR CREAM WITH MULTIGRAIN TOAST & A CHOICE OF CORNCOB SMOKED BACON OR COUNTRY CHICKEN SAUSAGES \$10

### **SPRING SALMON**

ENGLISH MUFFIN TOPPED WITH SMOKED SALMON & HERBED CREAM CHEESE WITH COUNTRY POTATOES \$14

### **CHICKEN, CHICKEN**

CRISPY FRIED CHICKEN ON CHEF MADE BISCUITS TOPPED WITH CHICKEN SAUSAGE GRAVY \$11

### **GRILLED CHICKEN CAESAR SALAD**

WITH A PARMESAN REGGIANO CHEESE WAFER \$12



### **RED WINE POACHED PEAR SALAD**

SPINACH, RICOTTA CHEESE, CANDIED PECANS WITH BALSAMIC VINAIGRETTE \$9

### **THE PADDOCK BACON CHEESEBURGER**

CERTIFIED ANGUS BEEF BURGER ON A BRIOCHE BUN WITH CORNCOB SMOKED BACON AND SMOKED GOUDA CHEESE \$14

### **WICKED BURGER**

CERTIFIED ANGUS BEEF BURGER ON A BRIOCHE BUN TOPPED WITH SPICY PIMENTO CHEESE & ROASTED POBLANO PEPPER \$12

## **DESSERT**

**CHEF'S DESSERT OF THE DAY \$ PLEASE ENQUIRE**