

SERVED • MON-SAT // 7:00 A.M.-11:00 A.M. • SUNDAYS // 7:00 A.M.-12:00 NOON



good morning!

ALL BREAKFAST ENTREES ARE SERVED WITH CINNAMON STICKY BUNS

THREE EGG OMELETS

SERVED WITH CONFIT POTATOES, CHOICE OF TOAST & CHOICE OF APPLEWOOD SMOKED BACON OR MAPLE LINK SAUSAGE

BOIS BLANC | \$19

Egg whites, spinach, tomato, cremini mushroom, red onion, feta cheese

MEAT LOVER'S | \$19

Applewood smoked bacon, breakfast sausage, Ebel's ham, aged cheddar cheese

ROUND ISLAND | \$19

Red & yellow peppers, red onion, Ebel's ham, aged cheddar cheese

HAM & CHEESE | \$19

Ebel's ham, aged cheddar cheese

FRESH FROM THE FARM

SERVED WITH CONFIT POTATOES

ALL AMERICAN | \$19

Two farm fresh eggs prepared any style, choice of Applewood smoked bacon or maple link sausage & choice of toast

CLASSIC BENEDICT | \$16

Two poached farm fresh eggs, Plath's canadian bacon, toasted english muffin, hollandaise sauce

NORTHERN MICHIGAN BENNY | \$18

Two poached farm fresh eggs, smoked whitefish patty, heirloom tomato, toasted english muffin, dill hollandaise sauce

HOT OFF THE GRIDDLE

SERVED WITH CHOICE OF APPLEWOOD SMOKED BACON OR MAPLE LINK SAUSAGE

BUTTERMILK PANCAKES | \$15

Served with whipped cream, local berries, maple syrup

APPLE CINNAMON FRENCH TOAST | \$19

Brioche bread, Michigan apples, crumble topping, bourbon maple syrup

BREAKFAST SANDWICHES

SERVED WITH CONFIT POTATOES

CLASSIC ENGLISH MUFFIN | \$10

Farm fresh egg prepared any style, breakfast sausage patty, aged cheddar cheese

FRIED EGG | \$14

Farm fresh fried egg, Applewood smoked bacon, Bibb lettuce, heirloom tomato, provolone cheese, herb aioli, butter flake roll

CROQUE MADAME | \$16

Grilled Ebel's ham, gruyere cheese, toasted brioche bread, mornay sauce, sunny side up farm fresh egg

Split plate fee: \$7. Automatic gratuity of 18% will be applied to parties of 8 or more.

** Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase the risk of foodborne illness.*



fuel up for the day ahead!

HEALTHY START

STEEL CUT OATMEAL | \$7

Served with Drambuie raisins & seasonal fruit cup

CHIA PUDDING FRUIT BOWL | \$19

Cantaloupe, pineapple, honeydew, watermelon, overnight oat milk chia pudding, local berry compote

AVOCADO TOAST | \$16

Multi-grain toast, avocado, slow-roasted tomato, pickled red onion, local micro greens

Add smoked salmon | \$5 **Add** an egg | \$2

SMOKED WHITEFISH HASH BOWL | \$19

Michigan smoked whitefish, yukon gold potatoes, red & yellow peppers, tomato, green onion, sunny side up egg

BLT BREAKFAST POWER BOWL | \$19

Quinoa, Meyer lemon ricotta, two poached eggs, heirloom cherry tomatoes, arugula, avocado, bacon crumble

A LA CARTE ADDITIONS

Applewood smoked bacon | \$5

Confit potatoes | \$5

Maple link sausage | \$5

Toast | \$3

Fruit cup | \$8

KIDS BREAKFAST

MISSION POINT RESORT GUESTS THAT ARE 12 AND UNDER EAT FREE OFF THE KIDS BREAKFAST MENU WITH THE PURCHASE OF AN ADULT MEAL.

ONE EGG BREAKFAST | \$10.95

Farm fresh egg prepared any way, confit potatoes, choice of Applewood smoked bacon or maple sausage links, choice of toast

PANCAKES | \$10.95

Short stack of pancakes, maple syrup, whipped cream, local berries, choice of Applewood smoked bacon or maple sausage links

FRENCH TOAST DIPPERS | \$10.95

French toast sticks, maple syrup, choice of Applewood smoked bacon or maple sausage links

FRUIT CUP | \$8

Cantaloupe, pineapple, honeydew, watermelon, local berries

BEVERAGES

Coffee | \$3.50

Soft Drink | \$3.25

Juice | \$4

Milk | \$4

Hot Chocolate | \$3.50

Mimosa— Glass | \$7 // 32 oz. Carafe | \$18

Bloody Mary— Glass | \$10 // 32 oz. Carafe | \$28



WE ARE OFTEN ASKED, "HOW DOES MISSION POINT GET FRESH PRODUCE AND INGREDIENTS?"

Our location on an island in the Straits of Mackinac does present some unique logistical challenges in securing regular deliveries of goods and resources to the resort, which must be delivered either by ferry or flight before a horse-drawn dray delivery. So, with a lot of planning and communication between mainland farms, transportation providers and our culinary team, fresh produce, dairy, and other products make their way from farm to ferry and onto guests' plates within a matter of days from being picked.

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