

# BREAKFAST

## HOT PLATES

Substitute egg whites for \$2

### TWO EGGS & TOAST — 10.25

eggs any style with choice of toast

### CINNAMON FRENCH TOAST — 13.25

sourdough dipped in cinnamon egg custard,  
praline sauce & whipped cream

### EGGS BENEDICT — 16.25

breakfast potatoes or hash browns

### HUEVOS RANCHEROS— 17.25

two fried eggs, black bean, chorizo, queso  
fresco, avocado, cilantro, sliced radish,  
jalapeno, creme fraiche & corn tortillas

### SAWYER OMELET — 17.25

sauteed asparagus, mushroom, cream cheese  
& gruyere bechamel; breakfast potatoes or  
hash browns, toast

### CAJUN BREAKFAST — 19.25

two eggs, breakfast potatoes, onion, bell  
pepper, celery, andouille sausage, hollandaise  
sauce, cajun spice & toast

### LOWELL INN SWEET & SOUR

#### PANCAKES — 10.25

three pancakes sweetened with honey, a  
lowell inn tradition

### FLORENTINE SANDWICH — 15.25

scrambled egg, fresh spinach, tomato &  
seasoned hollandaise sauce on english  
muffin, hash browns or breakfast  
potatoes

### OMELETS — 17.25

denver; ham & cheddar; or vegetarian,  
breakfast potatoes or hash browns &  
toast

### COUNTRY BREAKFAST — 17.25

two eggs & toast; ham, bacon, or  
sausage; breakfast potatoes, hash  
browns, or fruit cup

### CHILAQUILES — 19.25

corn tortilla chips, queso fresco, chorizo,  
cilantro, avocado, green & red salsa, sour  
cream, topped with two fried eggs

## A LA CARTE

### BREAKFAST POTATOES OR HASH BROWNS— 6.25

### ENGLISH MUFFIN OR TOAST — 5.25

sourdough, marble rye, wheat, or cinnamon

### BACON, SAUSAGE, OR MAPLE ROSEMARY GLAZED HAM — 6.25

### FRUIT, GRANOLA, & YOGURT — 12.25

### FRUIT CUP — 6.25

### OATMEAL WITH RAISINS & BROWN SUGAR — 8.75



**All pricing includes a city parking ramp fee of 1%.** 20% service charge will be added to all food & beverages for groups of 8 or more. All service charges are the sole property of the Lowell Inn. **ALLERGEN NOTICE:** Many of our foods are prepared fresh in the Lowell Inn's kitchen from raw ingredients. The Lowell Inn cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness.