

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

sautéed 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

BACON, SAUSAGE, OR MAPLE ROSEMARY GLAZED HAM – 6.25

FRUIT CUP – 6.25

ENGLISH MUFFIN OR TOAST – 5.25

sourdough, marble rye, wheat, or cinnamon

FRUIT, GRANOLA, & YOGURT – 12.25

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.