Served with your choice of bacon, sausage or ham add $2.75

CINNAMON SUPREME FRENCH TOAST™ $7.25
Luscious slices of our cinnamon-infused rolls dipped in egg batter and grilled to a golden brown. Served with warm maple syrup.

BUTTERMILK PANCAKES $6.75
Hot and fluffy buttermilk pancakes grilled to a golden brown and topped with butter and served with warm maple syrup.

BLUEBERRY PANCAKES $7.75
Hot and fluffy buttermilk pancakes filled with fresh blueberries, grilled to a golden brown and topped with butter and served with warm maple syrup.

WAFFLE $6.95
The classic favorite: a hot from the griddle thick, golden and crispy waffle topped with butter and served with warm maple syrup.

STRAWBERRY WAFFLE $7.95
A golden, crisp waffle topped with fresh strawberry compote and whipped cream.

Served with your choice of bacon, sausage or ham add $2.75

All omelets are made with three Grade A eggs and served with country potatoes and a choice of breakfast bread. Substitute Egg Beaters® at no additional charge. Add an 8 oz. juice for only $2.25

DENVER OMELET* $9.75
The classic omelet stuffed with Cheddar cheese, diced ham, sautéed onions and peppers cooked to perfection.

LOW-CARB BACON AND CHEESE OMELET* $9.25
Low-Carb selections served without breakfast potatoes or bread. Three-egg omelet cooked in real butter with bacon and Cheddar cheese folded inside.

GARDEN OMELET* $9.50
The perfect omelet for those with a love of fresh garden vegetables, folded with sautéed onion, mushrooms, broccoli, peppers, fresh tomato and Cheddar cheese.

SILVER LEAF OMELET* $9.75
Our signature 3 egg omelet with Cheddar cheese, ham, spinach, and tomato.

The perfect hearty breakfast topped with two Grade A eggs cooked to order. All dishes served with a choice of breakfast bread. Substitute Egg Beaters® at no additional charge.

ALL-AMERICAN SKILLET* $9.25
Skillet browned potatoes with bits of bacon, sausage, ham, mushrooms, peppers and onion.

VEGGIE SKILLET* $9.00
Broccoli, mushrooms, peppers, onion and tomato combined with skillet browned potatoes and topped with shredded Cheddar.

QUAKER® HOT OATMEAL $5.00
With a touch of brown sugar.

CEREAL $3.75
A selection from your favorite cereals.

FRESH FRUIT $7.50
A large bowl of the season’s best fruit with a scoop of cottage cheese.

THE "JUST RIGHT EGG"* $6.50
An egg cooked to order, English muffin or toast and fresh fruit.

DANNON® YOGURT $2.75
Your choice of assorted yogurts.

GRANOLA YOGURT PARFAIT $6.00
Your choice of blueberries or strawberries layered with Dannon® Yogurt and granola.

The paper used for this menu is Forest Stewardship Council (FSC) certified. In order to conserve, it was printed with biodegradable inks and then laminated for future reuse.

Please take care of our planet. Reduce. Reuse. Recycle!
Eggyery

Served with your choice of bacon, sausage or ham add $2.25

All selections served with country potatoes and a choice of breakfast bread. Substitute Egg Beaters® at no additional charge.

Add an 8 oz. juice to any Eggyery dish for only $2.25

BEST-4-VALUE™ BREAKFAST* $8.50
Two Grade A eggs, two strips of bacon and a choice of breakfast bread served with country potatoes.
"Sweeten the Deal" with one slice of our luscious Cinnamon Supreme French Toast™ for an additional $2.25

BALLSTON COMBO* $11.00
Two eggs any style, your choice of breakfast meat, and two silver dollar pancakes.

EGGS BENEDICT* $10.75
A timeless classic of two Grade A poached eggs and Canadian bacon atop an English muffin and topped with Hollandaise sauce.

EGGS FLORENTINE BENEDICT* $11.00
Two poached eggs, fresh spinach & tomatoes atop an English muffin and topped with Hollandaise sauce.

STEAK AND EGGS* $13.25
A 5 oz. Sirloin, cooked to order, with two eggs prepared any style.

LOW CARB COMBO* $10.75
Three eggs cooked to order, choice of breakfast meat, and fresh fruit. Prepared without potatoes and bread for low-carb eaters.

SAUSAGE FRITTATA* $10.00
A baked Italian style omelette with sausage, tomato and Cheddar cheese.

BREAKFAST QUESADILLA* $10.00
Scrambled eggs, crispy bacon, and Cheddar cheese in a flour tortilla.

Extras

White or Wheat Toast.......................... $2.00
Country Potatoes.............................. $3.00
Bagel with Cream Cheese.................... $2.75
English Muffin................................. $2.50
Blueberry Muffin............................... $3.25
Whole Bran Muffin............................. $3.25
Bacon........................................... $3.00
Sausage Links.................................. $3.00
Turkey Sausage............................... $3.50
Ham Steak...................................... $2.75

Beverages

Tropicana® Orange Juice 100% Florida Pure Premium
regular $3.00 large $4.00 carafe $8.00

Assorted Juices
small $3.00 large $4.00

Milk............................................ $3.00

Soft Drinks.................................. $3.00

Bottled Water................................. $2.50

Rainforest Alliance Certified™
Freshly Brewed Coffee....................... $3.00
Decaffeinated.................................. $3.00

Hot Tea...................................... $3.00

Hot Chocolate.............................. $3.00

A quality statement about Rainforest Alliance Certified™ Coffee
The Rainforest Alliance Certified™ seal is a guarantee that coffee is grown on farms where workers are treated with respect, properly equipped, paid decent wages...and the families of workers are given access to education and medical care...and the forests are protected and rivers, soils and wildlife are conserved.
Silver Leaf

STARTERS

Tempura Battered Shrimp  $9
Lightly battered shrimp with a Napa slaw and a sweet chili garlic dipping sauce

Cheese Quesadillas  $7
Shredded cheddar and jack cheeses, onions, peppers and jalepenos with guacamole, salsa and sour cream with chicken  $9 *with Steak  $11

Spicy Buffalo or Asian Style Wings  $7
House seasoned spicy Buffalo style or Asian sweet and spicy chili style, carrots, celery & bleu cheese dressing or sweet chili sauce

Mini Maryland Style Crab Cake  $10
Two mini Maryland style crab cakes with slaw and lemon caper tartar sauce

SOUPS & SALADS

Creamy Tomato Bisque  $5
Served with croutons and smoked Gouda cheese

Soup of the Day  $5

Caesar Salad  $7
Crisp Romaine hearts, parmesan cheese, and house made croutons, classic Caesar dressing with grilled chicken  $11 *with grilled salmon  $11 *with grilled shrimp  $12 *with marinated steak  $12

Five Leaf Garden Salad  $7
Young lettuce of red oak, spinach, green leaf and Lola Rosa, and radicchio, tomatoes, cucumbers, carrot strings and sprouts

Grilled Asian Shrimp Salad  $12
Grilled Shrimp, Shitake Mushrooms, Carrots, Napa Cabbage, Snow Peas, & Scallions over Field Greens, with Sesame Ginger Dressing

*Chef's Steak Salad  $12
Blackened Flat Iron Steak, Mixed Greens, Cherry Tomato, Avocado, Cheddar Cheese, Mushrooms, Red Onions & Potatoes with Chipotle Ranch Dressing

SANDWICHES

Sandwiches served with Cole slaw, pickle, choice of French or sweet potato fries, house chips, fruit or small salad

The Classic *Beef or Turkey Burger  $9
Served with lettuce, tomato and onion
Add cheese $1 each: American, Monterey jack, Swiss, cheddar, pepper jack or blue cheese
Add extras $1 each: Bacon, avocado, sautéed onions or mushrooms
Substitute vegetarian garden burger at no additional charge

Turkey Club  $9
Smoked turkey, Swiss, lettuce, tomato & bacon
with pesto mayonnaise on toasted multigrain bread

California Club  $9
Sliced tomato, alfalfa sprouts, avocado and roasted red and yellow peppers, pesto, cream cheese on a toasted herb focaccia bread
Add chicken $11 & add smoked turkey $10

*Grilled Salmon BLT  $10
Grilled salmon with lettuce, beefsteak tomatoes, bacon and pesto mayonnaise on a herb focaccia bread

*Consuming Raw or Undercooked Meats, Poultry, Seafood or Dairy Products May Increase Your Risk of Food borne Illness
Silver Leaf

ENTREES

*Black Angus Ribeye Steak  28
16 ounce Black Angus ribeye seasoned with cracked black pepper and smoked sea salt with a Maytag blue cheese fondue, Yukon gold mashed potatoes and vegetable of the day

*Smoked Bacon Wrapped Cod Fish  19
Applewood bacon wrapped around salt water cod, with ginger scented jasmine rice, vegetable of the day and a grain mustard blanc

*Sweet and Spicy Chili Roasted Salmon  17
Farm raised salmon glazed in a sweet and spicy chili, and soy sauces, ginger scented jasmine rice, scallions and mini thin green beans with shallots and bacon

Shrimp & Grits  15
Sautéed shrimp and andouille sausage with green onions, shallots and tomatoes in a white wine broth over creamy cheese grits

Pan Roasted Home-Style Chicken  14
Simple roasted half chicken, herb and garlic roasted Roma tomato and chicken broth, Yukon gold mashed potatoes with grilled asparagus

Maryland Style Crab Cake Dinner  18
Two lump Maryland style crab cakes with caper and lemon tartar sauce, old bay seasoned fries, Cole slaw and vegetable of the day

Mom’s Style Meatloaf  12
Lean ground beef with a classic, rich shallot and red wine brown sauce with wild mushrooms, mashed potatoes, and vegetable of the day

Linguine Pasta Pomodoro  10
Classic stewed tomatoes, shallots and roasted garlic with olive oil and shredded parmesan cheese (vegetarian and vegan friendly)

Bacon and Mushroom Mac & Cheese  14
Creamy blend of four cheese sauce, cavatappi pasta with applewood smoked bacon and mushrooms

*Steak and Potatoes  18
8oz grilled flat iron steak, seasoned with cracked black pepper and smoked sea salt, green onion and herb fingerling potatoes, asparagus and garlic roasted Roma tomatoes

*Mustard Crusted Pork Chop  18
10 oz whole grain mustard and herb panko crusted pork chop with a shallot and red wine glaze, wild mushrooms, mashed golden potatoes and vegetable of the day

SIDES  4
Sautéed or Creamed Spinach, Mashed or Fingerling Potatoes, Ginger Scented jasmine Rice
Sautéed Wild Mushrooms, Grilled Asparagus, French Green Beans with Bacon and Shallots

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