

# Breakfast



## Breakfast Specialties

### BISCUITS & GRAVY 12

buttermilk biscuit with sausage gravy and hashbrowns  
add two eggs\* 3.5

### STONE ARCH BREAKFAST 17

2 eggs\* to order, hashbrowns and your choice of: bacon, griddled SPAM®, ham, sausage or turkey sausage and choice of wheat, white, pumpernickel toast or English muffin

substitute Cranberry-Wild Rice toast 1

### CINNABUTTER SWIRL FRENCH TOAST 14

3 slices of Cinnabutter bread with REAL maple syrup, lightly dusted with powdered sugar and served with whipped cinnamon butter

### OUR OMELET 16

caramelized onions, sautéed wild mushrooms, cheddar, tomato jam, served with hashbrowns  
add avocado, bacon, ham, griddled SPAM®, sausage or turkey sausage 2

### EGGS BENEDICT 18

English muffin, poached eggs\* and hollandaise with your choice of: smoked ham, griddled Spam, or marinated portobello

### BREAKFAST BURRITO 16

scrambled eggs\*, pico de gallo, chorizo and cheddar cheese topped with ranchero sauce, cotija cheese and jalapeños, served with hashbrowns

### MEATLOAF HASH 16

our signature bacon-wrapped meatloaf, diced Idaho potatoes, bell peppers and onions, topped with two fried eggs\* and hollandaise with choice of pumpernickel, wheat or white toast

## Light & Healthy

### GRANOLA 11

house-made granola with raisins, berries, toasted pumpkin seed, flax seed, pecans, oats and your choice of muffin or fruit, served over vanilla Greek yogurt with honey

### STEEL CUT OATMEAL 11

topped with brown sugar and served with a cinnamon swirl crostini and choice of:

sweetened-toasted pecans and caramel *or* fresh berries

### FRESH AVOCADO TOAST 15

thick toast, chunky avocado and pico de gallo, topped with 2 poached eggs\* and served with gourmet radish-arugula salad

add 2 slices of bacon +2

## Sandwiches

served with hashbrowns

### FRIED EGG BACON SANDWICH 16

two fried eggs\* with smoked bacon, white cheddar, arugula and spicy mayo on an English muffin

### GRIDDLED SPAM® 14

w/ scrambled egg\* and REAL American cheese on an English muffin

### EGG WHITE SANDWICH 13

scrambled egg whites\* with oven roasted tomato, arugula, sautéed wild mushrooms and white cheddar on an English muffin

### CHICKEN-N-FRENCH TOAST 19

hand dipped cinnamon French Toast bread with deep-fried chicken\*, bacon, American and cheddar cheese and a side of REAL maple syrup.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 4.5% Hospitality Charge will be added to all guest checks to cover higher airport operating costs. For more information visit [www.mspairport.com/hospitality-charge](http://www.mspairport.com/hospitality-charge)

## Breakfast Beers

<b>BELGIAN GOLDEN - "ODB" BLACKLIST BREWING</b>	<b>9.5</b>
7.5% ABV - Full-bodied smooth style with citrus, spice, and honey notes. Look for clove, white pepper and lemon with a touch of warming alcohol and a long semi-sweet finish. A great beer to pair with Biscuits and Gravy.	
<b>WITBIER - "TRAILBREAKER" VOYAGER BREWING</b>	<b>9.5</b>
5% ABV - Made with coriander and bitter orange peel. A prodigious amount of wheat is used to make this beer soft and pillowy, a perfect pairing with any Benedict.	
<b>BLONDE ALE - "COFFEE TOFFEE" BIG AXE BREWING</b>	<b>10</b>
6% ABV - Soft coffee notes with semi-sweet toffee flavors, this beer tastes exactly like it smells. The initial impression of this beer is that it might be heavy but it's actually quite balanced and light-bodied as those toffee flavors are mostly in the background.	

## Breakfast Cocktails

<b>STONE ARCH CHICKEN WING BLOODY</b>	<b>15</b>
Grey Duck vodka, House Bloody Mix, chicken wing and cheese curd garish	
<b>NORDIC BLOODY MARY</b>	<b>14</b>
Vikre Aquavit liqueur, House Bloody Mix, bacon and cheese curd garnish	
<b>STONE ARCH MIMOSA</b>	<b>14</b>
Grand Marnier, sparkling wine, orange juice	
<b>RUBY 'MOSA</b>	<b>14</b>
Tattersall grapefruit liqueur, grapefruit juice, sparkling wine	
<b>CRAN 'MOSA</b>	<b>14</b>
Tattersall cranberry liqueur, cranberry juice, sparkling wine, orange bitters	
<b>HOT IRISH WHIP</b>	<b>14</b>
Du Nord coffee liqueur, Kepper's Heart Irish bourbon, cinnamon spice syrup, coffee and whipped cream	
<b>ESPRESSO-TINI</b>	<b>14</b>
Prairie Vodka, Du Nord coffee liqueur, iced espresso and cinnamon spice syrup	

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