

# Fort Gande "Inn

## BREAKFAST ENTRÉES

### BENEDICTIONS

This Trinity of Eggs Benedicts are so Heavenly, they're almost Sinful!

#### Le Grand

The Original Delmonico's recipe, circa 1860-A buttery grilled English muffin, layered with Canadian Bacon, poached egg, and creamy Hollandaise sauce

#### Louis de la Mobile

Reminiscent of classic Crab Louie. lumped crab meat and poached egg, nestled in a bed of sautéed asparagus and cherry tomatoes, atop a grilled English muffin, drizzled in a spicy Hollandaise

#### a la Joe Cain

Paying homage to the King of Mardi Gras with regional ingredients. A grilled English muffin is the throne for Conecuh sausage and poached egg, crowned with a creamy crawfish sauce.

### OMELETTES

because nothing beats a good egg...like a whisk!

#### Omelette du Fromage

The classically simple yet satisfying swiss and cheddar omelette

+ create your own....conecuh sausage, canadian bacon, smoky bacon, crawfish tails, lump crabmeat, onion, bell pepper, spinach, mushroom, tomato, asparagus, swiss & cheddar cheeses

#### au Jardin

Our "from the garden" omelette features lightly sautéed asparagus, mushrooms, tomato, and spinach with swiss cheese

#### Le Provincial

A classic omelette with European flair! Sautéed hickory smoked bacon, asparagus, and garlic with melted swiss and cheddar cheese

#### a la Bamian

Savory regional flavors of fresh lump crab and diced Conecuh sausage, bell pepper, onion, and cheddar cheese

### QUICHE

#### Lorraine Supreme

Packed full of Canadian and hickory smoked bacons, sweet sautéed onion, and a blend of cheeses, this meat loaded quiche reigns supreme

## QUICHE CONT...

### Florentine de Noble

A regal take on the classic spinach quiche adding asparagus and mushrooms as the crowning jewels

### Carlota Espanol

A hearty, Spanish Omlette inspired quiche filled with sharp cheddar cheese melting around grilled potatoes, onions, and green bell peppers

## BREAKFAST BREADS

### Banana's Foster French Toast

Could anything compare to decadent caramelized slices of banana in a buttery rich sauce, smother two generous slices of custard like grilled french loaf

+ also available with maple syrup, warm peach-berry compote, or fresh berries

### Monte Conde'

Forget the Monte Cristo! Our opulence is showing with this savory sweet breakfast sandwich. Thick cut hickory smoked bacon, canadian bacon, and a blend of cheeses melt together between two rich slices of powdered sugar dusted french toast, with our peach-berry compote for the perfect marriage of flavors

### Waffles Praline

A rich pecan loaded waffle drizzled in caramel praline sauce, served with whipped butter

### Classic Americana

The house waffle of the south, golden and fluffy, this waffle is served rich Vermont Maple syrup and creamy whipped butter, but is also offered on the lighter side, covered in mixed berries and a honey-creme fraiche drizzle

+ also available as pancakes..ask for the blueberries!

### *a la carte*

#### MEATS

Hickory Smoked Bacon    Conecuh Sausage    Canadian Bacon

#### EGGS

1, 2, 3, eggs any style

#### BREADS

Toasted english muffin    sliced french bread toast    grilled garlic toast    fresh made muffins

#### CLASSIC GRITS

Mr.                      &                      Mrs.  
+ smoky hickory bacon & cheddar                      peach-berry compote & creme +