



ALICE'S TABLE



Breakfast

LITE PLATES

VT YOGURT PARFAIT \$9

Vanilla Yogurt Layered with Granola and Mixed Berries.

SMOKED SALMON BAGEL \$11

Capers, Cream Cheese, Baby Greens, Diced Tomato, Diced Red Onion and Fresh Dill.

EGGS

TWO EGGS ANY STYLE \$9

Served with Homefries, Toast, and Choice of Bacon, Sausage, Ham or Canadian Bacon.

THREE EGG OMELET \$12

Filled with Peppers, Onions, Tomatoes, Spinach and Cheddar. Served with Home Fries and Toast.

Add Canadian Bacon \$2

SIDES

BROWN SUGAR MAPLE OATMEAL \$8

SIDE OF TOAST \$1.50

HOME FRIES \$3

FRESH SIDE OF FRUIT \$4

SIDE OF TWO EGGS, BACON,
SAUSAGE OR CANADIAN BACON \$3.50

MAINS

STUFFED FRENCH TOAST \$11

Klinger's Challah Bread Stuffed with Strawberry Cheesecake Filling and Brown Sugar Vanilla Egg Battered. Finished with a Sweet Red Wine Strawberry Compote and Vermont Maple Syrup.

BREAKFAST BURRITO \$12

Scrambled Eggs, Peppers, Chorizo Sausage, Tomatoes, Red Onions and Pepper Jack Cheese. Served with Guacamole, Sour Cream, Cilantro Salsa and Home Fries.

STEAK & EGGS \$16

Denver thin cut Steak cooked medium and Eggs cooked to order. Served with Hollandaise, Home Fries, Toast, Roasted Roma Tomatoes and Mushrooms.

EGGS BENEDICT \$12

Traditional Poached Eggs over Canadian Bacon and English Muffins with Hollandaise. Served with Home Fries

Sub Smoked Salmon \$2

BEVERAGES

COFFEE OR TEA \$2.25

JUICE \$2.50

HOT COCOA \$2.50

MILK \$2.50

BLOODY MARY \$8

MIMOSA \$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. A 9% meals tax will be added.



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History

Alice Lewis worked at Jay Peak during the Walter Foeger years (1956-1968). She was the front office manager and a tireless worker handling everything from accounting and marketing to budgeting, parking and payroll. She embodied the Jay Peak character in everything she did and even ran a de facto boarding house for Jay Peak workers just across the road from the mountain. On many nights, she'd make dinner and invite those staying with her to join together. In that spirit, we've named this restaurant Alice's Table, and keep one table open, each night, so that folks can gather around, have dinner and share stories.

Alice was always a behind the scenes talent and didn't ever want the light on her. We're happy to have the opportunity to share her story and welcome you to her Table.