



GOLDEN EAGLE RESORT



Colonial Café

The Golden Eagle Colonial Café has been serving delicious breakfasts to guests and visitors since 1965. Our commitment is to use local products whenever possible in an effort to not only have the freshest possible ingredients, but we also feel it is vital to support small local business and Vermont agriculture. We thought you might be interested to know a little bit more about some of our products.



Eggs: Eggs are supplied straight from the poultry farm of Lester Adams, right here in Stowe. Mr. Adams and his family have been providing fresh eggs for us since we started serving breakfasts almost 40 years ago. Each year we'll prepare more than three thousand dozen of them!

Milk: All of our milk also comes from another "old time" Stowe business, Mansfield Dairy, home of the famous skiing cow. The Small family has also been with us right from the start, delivering fresh milk three times a week throughout the year.

Butter & Cheese: The Cabot Co-operative Creamery in Cabot, Vermont provides all of our butter and cheese. The Co-op buys its milk from local Vermont farmers and their cheddar cheese has won national awards for quality.

Coffee: Located just 10 miles down the road, in Waterbury, is the home of Green Mountain Coffee Roasters. At Green Mountain Coffee, the world's finest coffee beans are selected, roasted daily to peak flavor, custom blended, and delivered fresh once a week.

Breads: We have made a commitment to serve homemade breads in the Colonial Café. Muffins are baked on our premises daily. Most of our toasting breads and french toast are made by local bakers.

Maple Syrup: We serve only 100% natural Vermont Maple Syrup from "Sugarwood Farms," located in Glover, Vermont. Incidentally, it is produced by Bucky and Becky Shelton, whose father, Hal, built the original 12 rooms of the Golden Eagle and sold it to the Hillman Family in 1963!

*We hope you enjoy your breakfast at the Golden Eagle Colonial Café.
If you have any questions or comments, please feel free to let us know.
We are here to serve you!*



Colonial Café

BREAKFAST MENU



GOLDEN EAGLE RESORT

STOWE, VERMONT



Daily Specials

All are priced at \$9.50 and include choice of juice, and coffee, tea or hot chocolate.

MONDAY

Thick Sliced Cinnamon Raisin French Toast, served with your choice of bacon, ham or sausage.

TUESDAY

Breakfast Burrito, scrambled eggs, peppers and onions served with salsa and sour cream and a side of home fries.

WEDNESDAY

Special Fruit Pancakes – Chef’s Choice, served with bacon, ham or sausage.

Our Popular Club Breakfasts

The Vermonter

Choice of juice, two local farm fresh eggs any style, bacon, sausage or ham with toast or muffin & beverage..... 8.50

The Sunrise

Choice of juice, two local farm fresh eggs any style with toast or muffin & beverage..... 6.95

The Backpacker (heart healthy)

Freshly squeezed orange juice, hot or cold cereal with fresh fruit, toast or muffin, herbal tea..... 8.00

The Smuggler

Choice of juice, French Toast with a flurry of powdered sugar and Vermont maple syrup*, bacon, sausage or ham, & beverage 9.25

The Lumberjack

Choice of juice, country style hotcakes with Vermont maple syrup*, bacon, sausage or ham, & beverage..... 9.25
With wild blueberries, fresh apples or chocolate chips..... 9.75

The Mountaineer

Choice of juice, plain or Vermont cheddar cheese 3-egg omelet, served with toast or muffin, homefries & beverage..... 8.75
Add Seasonal veggies or ham..... 9.75

Eggs Mansfield

Choice of juice, two english muffin halves stacked with Vermont cheddar cheese, ham, farm fresh poached eggs & topped with homemade cheese sauce. Served with sliced fresh fruit garnish..... 8.95

The Hilltopper

Choice of juice, freshly made waffle with Vermont maple syrup*, bacon, sausage or ham, & beverage..... 9.25
With strawberries & whipped cream..... 9.75

The Summit

Choice of juice, breakfast steak crowned with one egg any style, home fries, toast or muffin & beverage..... 11.95

(Subject to \$2.50 surcharge on package plans.)

**These breakfasts will include a 4 oz. serving of Vermont maple syrup. Additional servings are available for \$1.75 per serving.*

Substitutions welcome!

A La Carte

Juices and Fruits

Selection of chilled juices *Small 1.75 Large 2.00*
Orange, apple, grapefruit, pineapple, cranberry, tomato, V8, prune
Freshly squeezed orange juice..... 2.75
Plain or fruit yogurt..... 2.00
Stewed prunes..... 2.00
Fresh fruit in season..... 2.75
Sliced banana..... 1.75

Beverages

Freshly brewed Green Mountain Coffee (*regular or decaf*) 1.75
Tea or hot chocolate..... 1.50
Milk (2% or skim) *Small 1.75 Large 2.00*

From the Bakery

Toasted homemade breads..... 1.75
Freshly baked muffin (*ask about today’s special*)..... 1.75
English muffin..... 1.75
Locally baked bagels (*toasted with cream cheese or butter*) 2.95
Croissant..... 2.00

Cereals

Selection of cold cereals..... 3.00
Freshly made oatmeal or cream of wheat..... 3.00
Granola..... 3.95
Add fresh fruit to any cereal..... 1.75

Our famous Hotcakes, Waffles & French Toast

Country style hotcakes with Vermont maple syrup*..... 5.50
With wild Maine blueberries, fresh apples or chocolate chips 6.00
Homemade French Toast with Vermont maple syrup*..... 5.50
Waffle with Vermont maple syrup*..... 5.50
With strawberries & whipped cream..... 6.00

Hot from the Griddle

Plain or Vermont cheddar 3 egg omelet with toast
& home fries..... 4.50
Each additional filling add..... .75
Golden brown home fries..... 1.95
Ham, bacon or link sausages..... 2.50
Single farm fresh egg any style..... 1.50
Eggbeaters..... 3.75

Vermont tax not included.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



THURSDAY

Stuffed French Toast, with our own special cream cheese and fruit filling, served with your choice of bacon, ham or sausage.

FRIDAY

Western Omelette (ham, onions, peppers), served with toast and home fries.

SATURDAY

Chef’s Choice, ask your server about today’s special.

SUNDAY

The Eagle’s Nest – spinach, tomato, onion and poached eggs on an english muffin, topped with a light, zesty cream sauce.