



# GRANT GROVE COURTYARD DINING

BREAKFAST SERVICE | 7:00 A.M.-11:00 A.M.

## À LA CARTE

- Fresh fruit cup** .....\$4.95
- Bagel**..... \$4.50
- Blueberry muffin**.....\$3.95
- Cookie**.....\$2.25

## HOT AND HEARTY

- Breakfast burrito** .....\$9.50  
Whole wheat tortilla, cage-free eggs, bacon, potatoes, shredded cheese, salsa
- Veggie burrito** .....\$9.00  
Whole wheat tortilla, cage-free eggs, potatoes, shredded cheese, salsa
- Sierra muffin sandwich** ..... \$6.25  
Egg patty, cheddar cheese, English muffin
- With turkey sausage patty** ..... \$7.25

## BEVERAGES

- Drip-brewed fair trade coffee** ..... \$3.25
- Hot tea** ..... \$3.25
- Milk, almond milk or soy milk** ..... \$2.90
- Soda or iced tea**..... \$2.90
- Orange, apple or cranberry juice** ..... \$3.50
- Hot chocolate** ..... \$3.75

## BARISTA OFFERINGS



- Espresso** .....\$1.95
- Americano** .....\$2.75
- Cappuccino** .....\$3.25
- Café latte** .....\$3.25
- Café mocha** .....\$3.75
- Extra shot** .....\$1.50
- Flavored syrup**.....\$1.00



Long before green was fashionable, Delaware North set about the task of establishing an environmental management program to help protect the parks in its care. That was the beginning of GreenPath®, the first environmental management system of a U.S. hospitality company to be registered to the standards put forth by the International Organization for Standardization.

Now in place company-wide, GreenPath has made a remarkable difference. We have diverted thousands of tons from the solid waste stream, saved millions of gallons of water, reduced energy consumption and devised new and better ways of doing things. We are leading the way in environmental management for a hospitality company and we couldn't be more proud of the results.

Built using sustainable materials and construction techniques, Grant Grove Restaurant is expected to earn LEED (Leadership in Engineering and Environmental Design) Gold certification from the U.S. Green Buildings Council. Thirty percent more energy efficient than a conventional building, it is also being certified as a Green Restaurant® by the Green Restaurant Association.

 **WARNING:** Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. The cooking of such animal foods reduces the risk of illness.

All substitutions and additional items are subject to additional charge.