

# Menus

Last Updated Thursday, 13 August 2009

Come down to the dining room as early as 6:30 am for a cup of freshly brewed coffee or a cup of tea. You can join others for conversation or have a bit of quiet time in the parlor or on our wrap-around front porch with the daily newspaper. Those who have to leave before 7:00 am can enjoy a Continental style breakfast. A delicious full breakfast is served after 7:00 am.

## Starter

Freshly brewed Dark Roast or French Roast Coffee

Freshly brewed Decaffeinated Coffee

Assortment of black, green, and herbal teas

Orange Juice, Cranberry Juice, House Blend Juice, Apple Cider

## Fruit Course

Listed are some of the fruit dishes that may be presented:

Apple-Cranberry Crisp   Breakfast Banana Split   Tropical Fruit with Almond Syrup

Cranberry Baked Pears   Sliced Melon with Sugared Blueberries   Sauted Apples

Main Course

Here are some of the Entrees that may be served:

Pumpkin Waffles   Quiche Lorraine   Grey Swan Oven Omelette   Blueberry Pancakes

Eggs in a Nest   Fritata   Scrambled Eggs with Curry and Cardamon

Pecan Waffles   Oatmeal Cookie Pancakes   Blintz Souffle with Blueberry Topping

Peach Pancakes

Additional Offerings that May be Served

Bacon, Sausage Patties, or Link Sausage

Muffins, Croissants, or Biscuits

Please let us know if you have any Special Dietary Requirements!

## A Visual Feast of Breakfasts at The Grey Swan Inn Bed and Breakfast

Breakfast Banana Split, Cranberry Walnut Muffins, and Orange Juice

Grey Swan Inn Quiche



Waffles and Link Sausage

Some of Our Favorite Recipes

Harvest Apple Cake

(a favorite of our children just as it is for birthdays!)

2 cups sugar

2 cups chopped apples (Granny Smith or other tart apple)

Place sugar and apples in bowl and let sit at room temperature for 1 hour.

Add the following:

2 eggs, beaten

1 c. oil

1 t. vanilla

2 cups flour, plain

2 t. baking soda

2 T. cinnamon - it's a lot but that's what makes it so good)

1 cup chopped nuts

Spread into greased 9x13 inch pan and bake 1 hour at 350 degrees. Top with Cream Cheese Frosting, or dust with powdered sugar, or eat plain.

Cream Cheese Frosting

3 oz cream cheese, room temperature

1 1/2 cups powdered sugar

1 t. vanilla

Mix together until smooth.

## Apple Cranberry Crisp

(from Southernfood.about.com)

While this is listed as a dessert, we've served this as a starter fruit course with whipped cream on top. This recipe also adapts very well to using Splenda and Splenda brown sugar replacement. If using sweeter apples, reduce sugar to taste.

3 cups chopped tart apples

2 cups raw cranberries (or a couple hand-fulls dried cranberries)

1 cup granulated sugar

1/2 cup brown sugar

1 cup quick oats

1/2 cup chopped pecans or walnuts

1 stick of butter or margarine, cut into small pieces (4 oz)

Spread apples and cranberries in bottom of a buttered 2-quart casserole dish, or 5 - 8 oz ramekins. Spread sugars, oats and nuts over apples and cranberries. Top evenly with butter pieces. Bake for 55-65 minutes at 325 degrees.

"This is a wonderful old house in a charming old town....." J.B., Columbia, MD

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