



APPLE PONY INN

STATE COLLEGE PA

MENU

We serve ONE of the dishes on a rotating basis listed on our menu. We may also serve a self-serve breakfast buffet.

Our menu includes vegan and gluten-free options. All dishes are prepared in the same kitchen so we cannot guarantee that foods are 100% gluten or allergen free. Please let the Innkeepers know of any special dietary needs in advance. Many dishes contain eggs, milk, cream or nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SWEET DISHES

Apple Cinnamon Granola Pancakes. Whole oats, crunchy granola and cinnamon apple slices cooked into a gingerbread pancake batter, sprinkled with cinnamon and topped with our famous caramel apple jam (contains nuts).

Buttermilk Pancakes. Our buttermilk pancakes are legendary. Seasonally served with fresh blueberries, and homemade syrup.

Crepes. Made to order with sweet or savory options available.

***French Toast Soufflé.** All the flavors of French toast baked to perfection and topped with cream anglaise sauce.

SAVORY DISHES

***Breakfast Hash.** Crispy breakfast potatoes topped with seasonal vegetables, cheese and breakfast meat, melted to perfection and topped with egg.

***Egg Souffle.** Fluffy, whipped farm fresh eggs baked to perfection with local seasonal ingredients.

***Farm Fresh Egg Bake.** Fluffy, whipped farm fresh eggs, seasonal vegetables, fresh herbs, cheese and breakfast potatoes baked to perfection.

***Hearty Farmhouse Quiche.**

Puff Pastry Soufflé. Flaky puff pastry filled with fluffy, whipped farm fresh eggs, cheese, breakfast meat and local seasonal ingredients.

***Fruity Pebble French Toast.** Inspired by Blue Moon Café in Baltimore, MD. Topped with powdered sugar, cinnamon whipped cream and fresh fruit.

Liege Waffles. Self-rising, pearled sugar Belgian style waffles topped with whipped cream and berries or homemade syrup.

***Pennsylvania Dutch Apple Dumpling.** Served every Sunday. Butter pastry wrapped around an apple bubbling with brown sugar, cinnamon and pecans. Topped with cinnamon whipped cream and served with a slice of sharp cheddar cheese (contains nuts).

***Yogurt Chia Pudding Parfait.** Vanilla bean Greek yogurt topped with seasonal fresh fruit, granola, nuts, chocolate chia pudding and dried fruit (contains nuts).

*Gluten free.

Several menu items can be modified to be gluten free, vegetarian or vegan.

VEGAN:

Avocado toast

Breakfast hash without eggs or meat. Served with vegan cheese.

Toasted bagel with vegan cream cheese

Puff Pastry Pizza. Flaky puff pastry topped with cheese, bacon, egg, and fresh herbs.

***Skillet Eggs.** Fluffy farm fresh eggs cooked with seasonal vegetables and cheese, served with toast and breakfast meat.

***Sourdough Breakfast Toasts.** Home baked sourdough bread with choice of toppings.