

# Pioneer Inn Brunch

Served 7am–2pm

## EYE OPENERS

**Bloody Mary** a Pioneer Inn specialty to start your day  
**Mimosa** sparkling wine with orange juice or POG-pineapple, orange, guava juice

## EGGS

- Two Organic Eggs\*** served with fried potatoes, choice of ham, bacon, country sausage, or portuguese sausage, choice of toast, **choose to** add an organic egg
- Three Egg Omelette\*** organic eggs, served with choice of fried potatoes or local greens, choice of toast
- **French Omelette\*** butter, sea salt, creamy on the inside
  - **Daily Omelette\*** ask your server, chef's selection
- **King's Omelette\*** kalua pork, bacon, caramelized onions, cheddar-emmenthaler blend cheese, bacon sage gravy
- Eggs Benedict\*** organic poached eggs, english muffin, served with fried smashed potatoes and local greens
- **The Classic Benedict\*** heritage ham, hollandaise
  - **Coconut Benedict\*** creamed kale, hollandaise
  - **Kalua Pork Benedict\*** house kimchi, hollandaise
  - **Smoked Fish Salad Benedict\*** hollandaise
- Steak and Eggs\*** 8 oz grass fed maui skirt steak, two organic eggs, hasselback potatoes, local greens, chimichurri
- Fish and Eggs\*** local fresh catch of the day, two organic eggs, coconut creamed kale, rice, shoyu lime butter
- Upcountry Breakfast\*** choice of two organic eggs, roasted kamuela tomato, hamakua mushrooms, fried potatoes, herb yogurt, moringa chimichurri, chili oil
- Egg Sandwich\*** two scrambled organic eggs, cheddar cheese, choice of bacon or portuguese sausage, tomato pepper relish, hawaiian sweet bun

## PLATES

- BLAT** bacon, local greens, avocado, kamuela tomatoes, sourdough bread, secret sauce
- Loco Moco\*** 100% grassfed big island burger patty, one organic egg, savory mushroom and onion gravy, rice, maui fried onions. choose one 4oz patty **or** two 4 oz patties
- Breakfast Ramen\*** bacon, ham, cheddar cheese, poached organic egg, shiitake mushrooms, cabbage, dashi broth, miso maple coffee butter, green onion
- Lechon and Eggs\*** crispy fried marinated pork belly, two organic eggs, house hot pickled cabbage, tomato pepper relishcoconut vinegar, rice
- Local Bowl\*** kalua pork, char siu pork, scrambled eggs, kimchi, house pickles, cabbage, rice
- Health Bowl\*** organic egg, marinated kale, seasonal vegetables, house pickles, kimchi pineapple vinaigrette, rice
- Biscuit and Gravy\*** housemade honey cream biscuit, bacon sage gravy, poached organic egg

## SWEETS

- Fresh Hawaiian Fruit** with maui seasonal honey and greek yogurt Add coconut granola
- Sweetbread Pudding** creme anglaise, vanilla whipped cream
- Buttermilk Pancakes** butter, organic maple syrup bananas and rum caramel, mac nut whipped cream

## SIDES

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|---|---|
| side toast half order   | side white rice                                 |
| honey cream biscuit, local honey, sea salt butter, house jam                          | side pineapple or papaya                        |
| side bacon, ham, portuguese sausage, country sausage, kalua pork,<br>or char siu pork | pineapple, guava, cranberry juice or POG        |
| side fried potatoes   | orange or grapefruit juice                      |
|   | special maui blend coffee, hot tea or cold milk |

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*