

Good Morning!

Welcome

Our goal is to make your meal an experience.
We have the setting - mountain views, beautiful pools,
open kitchen and comfortable bar.
We have the ingredients,
many from the Vermont Fresh Network,
which sustains and promotes local organic farmers.
We have the desire to fulfill, even surpass,
your culinary requirements. We will focus our expertise
on presenting creative dishes that express
Norma's new food attitude:
vibrant, delicious and satisfying.

Thank you for choosing Norma's.
We are honored to have you as our guest!

Mark Timms, Executive Chef
Cortney Quinn, Chef de Cuisine
Michael Coscia, Sous Chef
Veronica Wirth, Pastry Chef

Meredith Thompson and Devin Quinn,
Restaurant Managers



Juice Bar

freshly squeezed orange or grapefruit juices
or Cold Hollow apple cider

cranberry, V-8, tomato, pineapple, apple

Vermont milk in several strengths
or chocolate milk

strawberry or banana smoothie

Mimosas

Bloody Marys

Hot Beverages

Topnotch organic blend coffee

chai, latte, cappuccino, espresso, café au lait

hot chocolate with homemade marshmallow

Tea Forté Infuser varieties



Light Breakfast

Scones baked fresh this morning
served with maple-walnut cream cheese
and homemade jam

Creamy and Crunchy
Bufala di Vermont yogourt
with our signature granola and fresh berries

Fruit Mélange
seasonal melon, fruits and berries
with low-fat honey yogurt

Hearty Irish Oatmeal
steel-cut oats with a palette of berries,
raisins, brown sugar and maple syrup



Light Breakfast

Continental Breakfast
includes juice, coffee or tea, fruit bowl,
cold cereal and choice of toast, croissant
or pastry of the day

The Deli Bagel
smoked salmon, chive cream cheese, tomato,
lettuce, capers and onion on a fresh bagel

Breakfast Panini
Great for when you are on the go!
bacon, egg and Cabot Cheddar,
with lettuce and tomato, on sourdough



Breakfast Entrées

The Stack

buttermilk or spa multigrain pancakes
with house-made fig-blueberry syrup
or dark amber maple syrup tapped in Stowe

add bananas, blueberries or strawberries
to any stack

French Toast Supreme

Challah bread double-dipped in cinnamon batter,
with rum-apple compote
and dark amber maple syrup tapped in Stowe

add bananas, blueberries or strawberries
to any stack

Mediterranean Omelet

spinach, Vermont feta, tomato and onion
with choice of toast and country potatoes



Breakfast Entrées

Eggs Benedict

poached eggs, grilled cob smoked ham,
toasted organic Red Hen bread and hollandaise

Vermont Country Breakfast

two eggs,
applewood smoked bacon or maple link sausage,
country potatoes, and choice of toast

Custom Breakfasts

Please request any combinations of
entrées and side orders.

We are happy to substitute egg whites or EggBeaters
at your request.

