

*Breakfast*

<b>BELGIAN WAFFLE</b> Belgian waffles served with strawberries, Chantilly cream & maple syrup	\$24	<b>EGGS ANY STYLE*</b> Two eggs, thick cut bacon, pork sausage, roasted potatoes & toast	\$20
<b>EGGS BENEDICT*</b> Poached eggs, thick-cut Canadian bacon, spinach & hollandaise sauce on a toasted English muffin	\$25	<b>FRENCH TOAST</b> Caramelized pain de mie, pear compote, sliced buttered almonds, powdered sugar, raspberry & maple syrup	\$24
<b>CROQUE MADAME*</b> Jambon de Paris, Gruyère, Dijon, béchamel & a sunny side up egg on pain de mie	\$22	<b>AVOCADO TOAST*</b> Avocado, poached egg, Fresno chiles & pickled red onion on pain de mie	\$18
<b>SPINACH OMELETTE</b> Spinach, Laura Chenel goat cheese, cipollini onions & baby bell peppers	\$22	<b>EGG SANDWICH*</b> Fried egg, thick cut bacon, hash brown crisp, basil aioli & chipotle mayo on a brioche bun	\$20
<b>SMOKED SALMON BENEDICT*</b> Poached eggs, smoked salmon, crème fraîche, red onions, sautéed spinach & hollandaise sauce on hash brown potatoes	\$32	<b>SMOKED SALMON</b> Smoked Scottish salmon, cream cheese, tomatoes, Persian cucumbers, red onions, cornichons & a bagel	\$18

*à La Carte*

<b>AÇAÍ</b> Açaí, mixed fruit, berries, chia seeds, coconut, flaxseed & granola	\$16	<b>CAPRESE</b> Sliced heirloom tomatoes, stracciatella burrata, olio di basilico & petit basil	\$24
<b>BACON</b> Four slices of Applewood smoked bacon	\$12	<b>SAUSAGE</b> Mild Italian pork breakfast sausage	\$12
<b>BREAKFAST POTATOES</b> Marble potatoes, mini bell peppers, grilled onions & rosemary	\$12	<b>GREEK YOGURT</b> Greek yogurt, fresh berries, candied walnuts & honey	\$14

**STEAK & EGGS\***

Grilled 15oz. bone-in rib eye with two eggs,  
roasted marble potatoes & grilled tomatoes

\$60

A 5% SURCHARGE IS ADDED TO ALL GUEST CHECKS TO MITIGATE INFLATION THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS  
NOT ALL INGREDIENTS ARE LISTED ON THE MENU / PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES

## VIENNOISERIE

Croissant .....	\$5
Monkey Bread .....	\$6
Apple Turnover.....	\$6
Raspberry Brunette .....	\$6
Almond Croissant .....	\$6
Pain au Chocolat .....	\$6
Savory Monkey Bread .....	\$7
Ham & Cheese Croissant .....	\$7

## SUPRÊME

PEANUT BUTTER AND BANANA, HAZELNUT, UBE & CHERRY PISTACHIO  
\$10

## COFFEE & ESPRESSO

COFFEE	\$5
AMERICANO	\$6
CAFE LATTE	\$7
CAPPUCCINO	\$7
MACCHIATO	\$7

## SPECIALTY DRINKS

NITRO COLD BREW DRAFT	\$7
NITRO DRAFT LATTE	\$8
NITRO OAT MILK DRAFT LATTE	\$9
COLD BREW DRAFT	\$6
KOMBUCHA DRAFT	\$7

## SPECIALTY TEA

CHAI TEA LATTE	\$7
MATCHA LATTE	\$7
EARL GREY LATTE	\$7
ASSORTED TEAS	\$6

## JUICE

ORANGE	\$9
GRAPEFRUIT	\$9
GREEN	\$9
CRANBERRY	\$9

A 5% SURCHARGE IS ADDED TO ALL GUEST CHECKS TO MITIGATE INFLATION & OTHER OPERATING COSTS SO WE CAN CONTINUE TO SERVE OUR COMMUNITY  
THE SURCHARGE IS USED FOR RESTAURANT OPERATING COSTS & IS NOT A SERVICE CHARGE, GRATUITY OR PAID TO EMPLOYEES

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