



Breakfast Classics

ENTRÉES

The Continental Breakfast \$17

Your choice of three: Danish pastries, croissant, or muffin with two spreads, alongside a fresh fruit salad with cottage cheese, choice of juice, and coffee or tea

The All American Breakfast \$14

Two eggs any style with your choice of bacon, sausage or ham, alongside white, wheat, rye, multigrain, or English muffin toast, orange or grapefruit juice, and coffee or tea

Vanilla Bean Texas French Toast \$9

French toast made from Texas toast coated with vanilla bean batter, topped with fresh berries with a side of maple syrup

Silver Dollar Pancakes \$11

Classic-style pancakes topped with fresh berries and banana slices with a side of maple syrup

Belgian Waffle \$11

Hot off the iron, made fresh to order, topped with fresh berries and powdered sugar with a side of warm maple syrup

Bagel with Cream Cheese & Smoked Salmon \$15

Toasted bagel with cream cheese, tomatoes, onions, capers, and fresh smoked salmon

BREAKFAST SPECIALTIES

Poached Eggs \$9

Two eggs poached and presented over sautéed spinach, ham and tomatoes

Classic Eggs Benedict \$12

Traditional preparation with Canadian bacon atop a toasted English muffin with hollandaise sauce

Three-Egg Omelet \$14

Classic egg omelet with your choice of three ingredients including: ham, bacon, sausage, smoked salmon, cheddar cheese, Swiss cheese, Monterey jack cheese, mushrooms, peppers, onions and tomatoes

Add additional ingredients for \$0.50 each

Market Grill Frittata \$15

Open faced omelet with broccoli, peppers, spinach, and cheddar cheese

Fried Egg Sandwich \$12

Two eggs fried your way with bacon and cheddar cheese on toasted multi-grain bread

Steak and Eggs \$19

Grilled 6 oz. N.Y. Strip alongside your style of eggs

All egg dishes served with a provençal tomato and herb-roasted fingerling potatoes

Substitute egg whites for any egg dish