



Luc Dendievel – Executive Chef | Angelo Galang – Executive Sous Chef | Philip Monteforte – Executive Sous Chef

FRUITS & CEREALS

GRANOLA YOGURT PARFAIT

non-fat greek yogurt, honey,
house made almond granola,
berry compote 10.

SEASONAL FRUIT PLATE

freshly baked banana nut bread,
rooftop honey 11.

STEEL CUT OATMEAL

seasonal compote, milk 9.

SELECTION OF COLD CEREALS

milk, strawberries, bananas 8.

BREAKFAST BUFFET

CONTINENTAL BREAKFAST BAR

enjoy our selection of seasonal fruit, cereals, steel cut
oatmeal, breakfast pastries & breads, house made
granola, fresh brewed coffee, assorted teas, & juice 21.

FULL BREAKFAST BAR

enjoy cook to order omelets or eggs from our kitchen and
scrambled eggs, bacon, sausage, breakfast potatoes,
seasonal specialties as well as everything included from our
continental bar 28.

MAIN PLATES

CREATE AN OMELET

choice of three: applewood smoked bacon,
virginia ham, turkey sausage, peppers,
spinach, onions, tomato, sharp cheddar,
feta, gruyère, goat cheese
breakfast potatoes, toast 23.
fresh fruit, toast 24.

EGGS BENEDICT*

poached eggs, hollandaise sauce,
english muffin
canadian bacon 16.
smoked salmon 21.

EGGS YOUR WAY*

two farm eggs any style, choice of
bacon, virginia ham, turkey sausage
breakfast potatoes, toast 20.
fresh fruit, toast 22.

BREAKFAST SANDWICH*

english muffin, egg, melted sharp
cheddar, breakfast potatoes 11.
add virginia ham 3.
add canadian bacon 3.

SMOKED SALMON BAGEL*

dill cream cheese, thin sliced red onion,
capers 15.

RUM RAISIN FRENCH TOAST

cinnamon cream, rum and raisin sauce 15.

HOUSE MADE BUTTERMILK PANCAKES

mascarpone cream, seasonal compote 14.

WAFFLE

mascarpone cream, seasonal compote 14.

SIDES

2 EGGS ANY STYLE*

with toast 11.

BREAKFAST POTATOES 4.

APPLEWOOD SMOKED BACON 6.

TURKEY OR PORK SAUSAGE 5.

VIRGINIA HAM 5.

FRESH FRUIT 5.

MIXED BERRIES 8.

SINGLE PANCAKE

with syrup 7.

TOAST

sourdough, multigrain,
whole wheat, marble rye,
or english muffin 4.

TOASTED BAGEL

strawberry preserves & butter
or cream cheese 6.

NUTELLA 3.

BEVERAGES

JUICE

orange, grapefruit, apple, cranberry,
pineapple, tomato 5.

MILK, ALMOND MILK, SOY MILK 5.

COFFEE & TEA

- fresh brewed coffee 3.5
- la colombe french press coffee
small 6. | large 9.
- illy espresso 3.5
- illy cappuccino | latte 5.
- harney & sons fine teas 4.

Here at härth, we continue to strive toward providing an experience that shares the benefits of sustainability and innovation, through utilizing produce from our organic on-site and aquaponic vertical gardens as well as maintaining and building relationships with local purveyors and farmers.

härth is experienced in preparing the special dietary needs of our guests including gluten free, vegetarian.

*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

Parties of 6 or more are subject to a 19% service charge.