



Angelo Galang | Chef de Cuisine

Philip Thompson | Executive Chef James Marroquin | Executive Sous Chef

FRUITS & CEREALS

GRANOLA YOGURT PARFAIT

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

AÇAÍ CHIA PARFAIT

banana, blueberry compote, yogurt, house made almond granola 11

STEEL CUT OATMEAL

seasonal compote, milk 9

SELECTION OF COLD CEREALS

milk, strawberries, bananas 8

SEASONAL FRUIT PLATE

fresh baked banana bread, rooftop honey 11

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 cooked-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, bell peppers, spinach, onions, tomato

choice of cheese: sharp cheddar, feta, gruyère, goat cheese

with breakfast potatoes or fruit & toast 23

EGGS BENEDICT*

poached free range eggs, canadian bacon, hollandaise sauce, english muffin 16
with smoked salmon 21

BRAISED PEPPER STEW*

san marzano tomato, poached free range eggs 15

EGGS YOUR WAY*

two free range eggs any style, choice of bacon, virginia ham, turkey sausage with breakfast potatoes or fruit & toast 20

BREAKFAST SANDWICH*

fried free range egg, sharp cheddar, english muffin
with breakfast potatoes or fruit 12
add virginia ham 3
add canadian bacon 3

SMOKED SALMON BAGEL*

dill cream cheese, sliced red onion, capers 15

AVOCADO TOAST*

smashed avocado, multigrain, poached free range eggs 14

SMOKED SALMON SCRAMBLE*

multigrain toast, broccolini 17

RUM RAISIN FRENCH TOAST

cinnamon cream, rum & raisin sauce 15

HOUSE MADE BUTTERMILK PANCAKES

mascarpone cream, blueberry compote 14

BELGIAN WAFFLE

mascarpone cream, blueberry compote 14

SIDES

TWO FREE RANGE EGGS ANY STYLE*

with toast 11

BREAKFAST POTATOES 4

APPLEWOOD SMOKED BACON 6

TURKEY OR PORK SAUSAGE 5

VIRGINIA HAM 5

MIXED BERRIES 8

SINGLE PANCAKE

with maple syrup 7

TOAST

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

TOASTED BAGEL

strawberry preserves & butter or cream cheese 6

FRESH FRUIT 5

BEVERAGES

JUICE

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

MILK, ALMOND MILK, SOY MILK 5

COFFEE & TEA

- fresh brewed coffee 3.5
- illy espresso 3.5
- illy cappuccino | latte 5
- tea leaves hand-crafted artisanal 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.