



BREAKFAST BUFFET

seasonal fruits, cereals, pastries & breakfast specialties, eggs & omelets made-to-order, freshly squeezed juices, coffees and assorted teas 27.50

BREAKFAST CONTINENTAL

coffee, juice, danish, muffin, croissant, cereal, milk, sliced and whole fruit 15.00

GRAINS, FRUITS, STARTERS



DRY CEREALS

granola, cheerios, froot loops, frosted flakes, frosted mini-wheats, raisin bran, special k or bran flakes 8.00
add fresh strawberries and banana slices 3.00



STEEL CUT OATMEAL

brown sugar and blueberry apple compote 9.75



SEASONAL FRUIT PLATE 11.00

add greek yogurt or cottage cheese 5.00



GRANOLA YOGURT PARFAIT

fresh mint and berry compote 10.25

HICKORY SMOKED SALMON

light cream cheese, red onions, capers, sliced tomato, toasted bagel 17.25

DRINKS

CHILLED FRUIT JUICES

cranberry, orange, grapefruit, apple or tomato 6.00

CHILLED BOTTLED WATER

evian (500 ml) 6.00

evian (750 ml) 9.00

BREAKFAST BEVERAGES

rainforest certified sustainable coffee, hot teas, swiss miss hot chocolate, cold milk 4.00

SPECIALTY COFFEES

espresso 4.50

cappuccino, latte or mocha 5.25



represents health conscious menu selections developed by our Executive Chef



represents gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



SIDES

BREAKFAST MEATS

grilled honey cured ham, applewood smoked bacon,
chicken apple sausage or pork sausage 7.50

BAKERY BASKET

choice of two
chocolate croissant, croissant, assorted danish, muffin or
assorted breakfast breads, fruit preserves 8.00

TOAST

country white, multi-grain, whole wheat,
marble rye or udi's gluten free whole grain bread and
fruit preserves 4.00

BAGEL

whipped butter or cream cheese,
fruit preserves 6.50

MAIN PLATES

GF EGGS YOUR WAY

two cage free eggs, asparagus, roasted tomato, choice of: applewood smoked bacon, ham, chicken apple sausage or pork
sausage, country-fried potatoes and toast 18.75

GF CHILAQUILES

seasoned pulled pork, queso fresco, salsa verde, corn tortillas,
scrambled eggs or fried eggs 18.00

GF VEGETABLE FRITTATA

free-range egg whites with grilled onions, peppers, asparagus, oven-dried tomatoes, fine herbs, goat cheese,
tomatillo salsa with country-fried potatoes and toast 18.25

FARMERS OMELET

spinach, tomato, bell pepper, mushrooms, onion, choice of cheese: feta, swiss or cheddar 19.00

RANCHERS OMELET

ham, chicken apple sausage, spinach and choice of cheese: feta, swiss or cheddar 19.25

TRADITIONAL EGGS BENEDICT

english muffin, smoked pork loin and citrus hollandaise 19.50

THE "MIX" BURRITO

scrambled eggs, chorizo, black beans and cheese with salsa fresca and sour cream 18.50

BUTTERMILK PANCAKES

whipped butter and syrup 15.25

BRIOCHE FRENCH TOAST

sautéed banana, caramel sauce and maple syrup 15.50

AUTHENTIC BELGIUM WAFFLE

whipped cream, mixed berry compote and maple syrup 16.50

18% gratuity will be added for parties of 7 or more guests
we will gladly serve water upon request