

MENU DU PETIT DÉJEUNER

BON APPÉTIT

BREAKFAST

FRESH BERRY COCKTAIL 11 <i>With Farm Fresh Cottage Cheese</i>	GOLDEN BUTTERMILK PANCAKES 15 <i>Plain or Your Choice of Blueberries, Bananas or Strawberries with Maple Syrup</i>
SEASONAL FRUIT PLATE 16 <i>Cantaloupe, Honeydew, Pineapple, Kiwi, Strawberries</i>	CINNAMON RAISIN BRIOCHE FRENCH TOAST 17 <i>Served with Fresh Berries and Chantilly Cream</i>
HOUSE SMOKED SCOTTISH SALMON . . . 17 <i>Served with Dill Aioli, Cranberry Walnut Toast and Pickled Red Onion</i>	BELGIAN WAFFLES 17 <i>Served with Fresh Berries and Maple Syrup</i>
TWO FREE-RANGE EGGS ANY STYLE 16 <i>Choice of Applewood Smoked Bacon, French Ham or Country Sausage with Home Fried Potatoes</i>	SCRAMBLED TOFU vv 18 <i>Sautéed Kale, Spinach, Tomatoes, Onions, Peppers with Crumbled Tofu</i>
EGGS BENEDICT 19 <i>Poached Eggs with Choice of Canadian Bacon, Smoked Salmon, Spinach or Maryland Crabmeat on an English Muffin with Hollandaise Sauce</i>	CROQUE MADAME 15 <i>Grilled French Ham and Gruyère Cheese Sandwich topped with a Fried Egg</i>
THREE EGG OMELET 19 <i>Choice of Bacon, Turkey Bacon, Sausage, Ham, Chicken Apple Sausage, Peppers, Mushrooms, Green Onions, Potatoes, Cheddar, Swiss and American Cheese</i>	PETIT STEAK AND EGGS 29 <i>Filet of Beef, Brioche Toast, Fried Eggs and Melted Vacherin Cheese</i>
	STEEL-CUT OATMEAL 9 <i>Served with Brown Sugar and Golden Raisins</i>
	CREAM OF WHEAT 9 <i>Served with Brown Sugar and Golden Raisins</i>

BREAKFAST BUFFET

28.95

*Choice of Select Juices, Freshly Brewed Coffee or
Blended Tea, Assorted Hot and Cold Cereals, Plain or
Fruit Yogurt, Seasonal Fruit and Berries, Homemade
Pastries, Dried Fruit, Assorted Breads and Bagels with
Butter and Preserves, Cheese, European Cold Cuts,
Smoked Atlantic Salmon, Scrambled Eggs,
Applewood Smoked Bacon, Country Sausage,
Rissole Potatoes, Waffles, French Toast and More*

COUNTRY DELUXE CONTINENTAL BUFFET

22.95

*Savor Our Complete Cold Buffet including
Fresh Juice, Coffee or Tea*

SIDES

SEASONAL BERRY BOWL 10
APPLEWOOD SMOKED BACON, COUNTRY PORK SAUSAGE, CHICKEN-APPLE SAUSAGE OR GRILLED FRENCH HAM 7
HOME FRIED POTATOES 6
TOASTED BREAKFAST BREADS 5.5 <i>Choice of Country White, Rye, Multi-Grain, Whole Wheat, English Muffin or Bagel, served with Butter and Assorted Preserves</i>

GF - Gluten Free **V** - Vegetarian **VV** - Vegan

BEVERAGES

FRESH JUICE 6 <i>Apple, Cranberry, Grapefruit, Orange, Pineapple, Tomato and V8</i>
CAPPUCCINO, CAFÉ AU LAIT, CAFÉ MOCHA, HOT CHOCOLATE 6
DRIP COFFEE OR TEA 5
ESPRESSO 5.5
WHOLE, 2%, SKIM OR SOY MILK 5
BOTTLED STILL OR SPARKLING MINERAL WATER <i>small 5 large 10</i>

COLD PRESSED JUICES

IMMUNIZATION 8 <i>Kale, Spinach, Parsley, Apple and Ginger Juice</i>
REFRESH 8 <i>Coconut Water, Grapefruit, Pineapple, Apple and Lemon Juice</i>
AWAKEN 8 <i>Carrot, Apple, Lemon</i>

EXECUTIVE CHEF

PETER LAUFER

*Parties of 6 or more are subject to a 20% service charge and applicable tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*