

BREAKFAST



THOUGHTFULLY SOURCED * REGIONALLY INSPIRED

BREAKFAST BUFFET \$17.00

Selection of pastries, seasonal fruit, bacon, sausage, personalized omelette, yogurt and choice of coffee, tea and juice

CREPES FLORENTINE* \$15.00

Crab gravy, scrambled eggs, spinach

VIRGINIAN OMELETTE* \$14.50

Monocacy silver cheese, Virginia ham



WHENEVER
POSSIBLE WE
USE FRESH
PRODUCE GROWN
AT LOCAL FARMS

REGIONAL

BELGIAN WAFFLE \$13.00

Fruit compote, maple syrup

CINNAMON FRENCH TOAST \$13.00

Topped with butter and maple syrup, roasted fruits

ROASTED APPLE PANCAKES \$13.25

Almond streusel, cinnamon sugar, maple syrup

BUTTERMILK PANCAKES \$13.00

Blackberries, mascarpone cream, sugar and oat crust

HAM AND WHITE CHEDDAR PANINI* \$13.00

Fried egg, shaved ham, Dijon spread

FLAT EGGS* \$14.00

Baked Castroville artichokes, forester mushrooms, roasted pepper, feta frittata

COMFORT

STEEL CUT OATMEAL \$6.50

Dried pineapples, papaya, banana chips

Roasted macadamia, hazelnuts, almonds

Brown sugar, raisins and milk

THREE EGGS OMELETTE* \$13.50

Your choice of toppings

EGG WHITE OMELETTE* \$13.50

Baby spinach, shitake, asparagus, low-fat mozzarella

TWO CAGE FREE EGGS ANY STYLE* \$13.00

Breakfast potatoes, choice of meat

CORNED BEEF HASH* \$14.00

Poached eggs, chipotle sauce

THE BENEDICT* \$14.00

Traditional Canadian bacon, toasted muffin and hollandaise



QUENCH

Torrefazione Italia® Coffee \$3.50

Selection of Tazo® Teas \$3.50

Assorted Fruit and Vegetables

Juices \$4.25

Cappuccino / Latte \$3.75

Cafe Mocha \$4.25

Bloody Mary \$8.50

Mimosa \$8.00

ALTERNATIVES

Smoked Salmon \$13.50

Seasonal Fruit and Berries \$9.75

Stony Brook Farm Organic Yogurt

Parfait \$7.00

Assorted Cereal \$6.00

Muffin / Croissant / Danish \$4.00

Bagels / Toast / English

Muffins \$3.50