

HYATT
CENTRIC™

BREAKFAST MENU

Available 7 days a week
 Monday to Friday from 6:30am-11:30am
 Saturday & Sunday 7:00am-12:00pm
 20% gratuity included

BREAKFAST

YOGURT PARFAIT GF

yogurt parfait with seasonal fresh fruit and handmade granola

18

EMPIRE BENEDICT

two cage-free eggs on top of a toasted English muffin with choice of smoked salmon or spinach, topped with hollandaise sauce and breakfast potatoes

23

OATMEAL V+, GF

steel-cut oatmeal served with brown sugar, raisins, and seasonal sliced fruit on the side

20

AMERICAN BREAKFAST

two cage-free eggs any style, served with breakfast potatoes. Choice of sausage or bacon, and white or whole wheat bread. Choice of coffee/tea or juice.

substitute egg white for \$2

28

AVOCADO TOAST V

one piece of toast, your choice of bread, topped with creamy avocado, fresh lemon juice, peppery arugula, two eggs cooked to your liking, and a tangy finish of goat cheese

27

THE MIDTOWN

scrambled eggs with bacon and cheddar cheese on an everything bagel served with seasonal sliced fruit. choice at-coffee/tea or juice

28

THREE-EGG OMELET

choice of three ingredients: bacon, sausage, cheddar cheese, mushrooms, onions, spinach, tomato. Served with breakfast potatoes and choice of white or whole wheat bread.

substitute egg white for \$2

21

VEGGIE SKILLET V+, GF

broccoli, mushrooms, green pepper, onion, and tomato combined with skillet-brown potatoes, topped with two cage-free eggs cooked any style, served with white or whole wheat bread

20

Norwegian Lox Smoked Salmon

served on a bagel with cream cheese, garnished with slices of red onion and breakfast potatoes

20

BUTTERMILK PANCAKES

hot and fluffy pancakes grilled to a golden brown served with maple syrup

20

BRIOCHE FRENCH TOAST

thick French toast battered with eggs & cinnamon served with maple syrup

20

FRESH SEASONAL FRUITS

chef's selection of seasonal fruits

15

BEVERAGES

Coffee	5
Espresso	6
Latte or Cafe	6
Juice	5
(Orange, Cranberry, Grapefruit, Apple)	
Stash Tea	4.5
(English Breakfast, Green Tea, Peppermint, Calm Chamomile)	
Milk (Whole, Almond, Skim)	5
Hot Chocolate	6
San-Pellegrino	11
Mimosa	17
Bloody Mary	17

EXTRAS

Two Cage-Free Eggs	7
Homemade Muffin	6
Croissant	6
Bacon	6
Sausage Links	6
Toasted English Muffin/Bagel	6
Avocado	7

GF - Gluten Free V - Vegetarian V+ -Vegan

We advise in accordance with the law that thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry, and shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked."