

**RISE AND SHINE MENU**

— 7:00 AM - 10:30 AM —

**BREAKFAST BUFFET | \$39**

Our traditional American breakfast includes meat, seafood and cheese board, bagel and lox, and freshly baked bakery. Our made-to-order station offers eggs any style, pancakes, French toast, and overnight soaked oats. Morning beverage selection including hot beverages like coffee, tea, and fruit juice.

**FRESH BAKED BAKERY (PRICE PER PIECE)**

- **Butter Croissant | \$10**
- **Almond Croissant | \$12**
- **Cinnamon Roll | \$12**
- **Apple Cider Beignet | \$14**

**BREAKFAST CLASSICS**

- **Classic Eggs Benedict\* | \$26**  
- English Muffin, Canadian Bacon, Hollandaise Sauce
- **2 Eggs Any Style\* (GF) (ADF) | \$23**  
- House Spiced Yukon Potatoes  
- Choice of Applewood Bacon, Pork Sausage, Chicken Sausage  
- Choice of White, Wheat, Marble Rye, 7 Grain, Gluten Free
- **Classic Brioche French Toast | \$21**  
- Mixed Berry Compote, Powdered Sugar
- **Shakshuka (AGF/DF) | \$26**  
- Sour Dough Toast, 2 eggs sunny side up
- **Vegan Shakshuka (AGF, DF, VEGAN) | \$26**  
- Gluten Free Toast, Chimichurri Tofu
- **Almond Milk Porridge (GF/DF) | \$20**  
- Banana, Blueberry, Strawberry, Almond Flakes
- **Breakfast Sandwich\* (AGF/ADF) | \$24**  
- Brioche, Bacon, Swiss Cheese, Egg, Arugula, Avocado, Radicchio Balsamic Ketchup
- **Breakfast Flatbread\* (AGF/ADF) | \$24**  
- Chorizo, Swiss Cheese, Avocado, Hummus, Arugula, Egg (any style)

**PANCAKE STACKS | \$22**

- **Tiramisu Pancakes (AGF)**
- **Pumpkin Cheesecake Pancakes (AGF)**
- **Pineapple Upside-Down Pancakes (AGF)**

**HEALTHY PARFAITS**

- **Blueberry Bowl (GF) | \$21**  
- Almond Flakes, Blueberry, Vanilla Yogurt, Homemade Granola
- **Chocolate Chia Bowl (GF) | \$21**  
- Banana, Whipped Cream, Blueberry, Homemade Granola
- **Berry Pie Bowl (GF) | \$21**  
- Mixed Berry Compote, Vanilla Yogurt, Homemade Granola
- **Acai Bowl (GF) | \$21**  
- Apples, Bananas, Homemade Granola

**CEREAL KILLER!!!**

**Choose:** CEREAL | TOPPINGS

- **Corn Flakes, Wheat Flakes, Frosted Flakes, Grain Muesli, Honey Loop, Chocos | \$18**  
- Whole Milk, Skim Milk, Almond Milk, Oat Milk, Soy Milk, Honey, Agave Nectar, Maple Syrup  
- Pumpkin Seed, Almond Flakes, Homemade Granola
- **Berry Overnight Soaked Oats (GF) | \$20**

**OMELETES**

**Served with House Spiced Yukon Potatoes**

- Choice of Applewood Bacon, Pork Sausage, Chicken Sausage
- Choice of White, Wheat, Marble Rye, 7 Grain, Gluten Free
- **8100 Omelet (CHOICE OF TOPPINGS) | \$25**  
- Cheese, Tomato, Ham, Chili, Onion, Mushrooms, Peppers, Spinach
- **8100 Chicken Fiesta | \$26**  
- Shredded Chicken, Avocado, Salsa Negra
- **8100 Florentine | \$26**  
- Fresh Baby Spinach, Chives, Swiss Cheese

**BEVERAGES**

**JUICES**

- **Orange, Grapefruit | \$6**
- **Cranberry, Apple | \$5**
- **Green Smoothies | \$14**

**HOT BEVERAGES**

- **Freshly Brewed Coffee | \$6**
- **Hot Chocolate | \$4.75**

**SPECIALTY COFFEE**

- **Espresso | \$5.75**
- **Café Lattee | \$6.25**
- **Cappuccino | \$6.25**

**HOT TEA | \$4.75**

**Tea Selection:**

- Organic English Breakfast, Organic Earl Grey with Lavender, Organic Chamomile Blossoms, Energy Herbal

**MILK | \$5.50**

**SIDES**

- **Seasonal Fruit Bowl (GF/DF) | \$12**
- **Berry Bowl (GF/DF) | \$18**
- **House Spiced Breakfast Potatoes (GF/DF) | \$8**
- **Applewood Smoked Bacon (GF/DF) | \$10**
- **Chicken Sausage Links (GF/DF) | \$10**
- **Pork Sausage Links (GF/DF) | \$10**

18% Gratuity for Parties of 6 or More | Split Plate Fee \$5

AGF – available gluten free • AVG – available vegan • GF- gluten free • DF – dairy free • V – Vegetarian

*In order to safely serve all of our guests, please communicate all allergies.*

\*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.