

BREAKFAST

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.
GOOD FOR YOUR HEALTH. OUR COMMUNITIES AND OUR PLANET

COMFORT

Steel-Cut Oatmeal \$9
coconut milk, pineapple chutney,
macadamia nuts

—●—
fresh berries, orange blossom
honey cream

—●—
brown sugar, raisins, granola
and milk

Buttermilk Giddle Cakes \$13
(GF on Request)
maple syrup, cinnamon
add: blueberries or chocolate chips

**Corn Flake-Crusted Brioche
French Toast** \$14
caramelized banana, cinnamon,
fresh berries, whipped butter,
maple syrup

Belgian Waffle \$13
fresh berries, chantilly cream,
key lime shavings

Vegan Tofu Scramble \$15
local mushroom, squash
and tomato

Two Cage-Free Eggs*
Any Style \$14
breakfast potatoes, choice of
meat and toast

QUENCH

Energize Your Day \$7

Blue Antioxidant \$7

Mango Sunrise \$7

**Orange, Cranberry,
Apple, Pineapple, Tomato
or V8 juice** \$4

Tazo Teas \$4

Life Water 1 Liter \$5

Bottled Aquafina or Perrier \$4

Izze Fusion \$3.5

Pure Leaf Organic Tea \$5

CLASSICS

Breakfast Buffet* \$22
Fresh, local and healthy. Our buffet
offers breakfast classics and chef
favorites using the highest quality
of fresh and local ingredients;
includes coffee & juice

**Build Your Own Benedict:
Choice of Base,
Filling, Sauce*** \$17

BASE: english muffin, croissant,
grilled tomato, buttermilk biscuit

FILLING: canadian bacon, crab
cake, spinach & mushroom,
smoked bacon

SAUCE: classic hollandaise,
béarnaise, balsamic reduction,
white cheddar

Egg White Omelet* \$15
brie, avocado, tomato, dijonnaise;
includes breakfast potatoes and
choice of toast

Chicken and Waffles \$18
fried chicken, belgian waffles,
bacon lardons, pecan maple syrup

Smoked Salmon* \$16
bermuda onion, capers, tomato,
toasted bagel, cream cheese,
drizzled with chive oil

Steak and Eggs* \$20
flat iron steak, eggs any style,
béarnaise sauce and
breakfast potatoes

**Local Ham, Cheese
and Bacon Omelet*** \$16
hickory smoked ham, country bacon
and monterey jack cheese

Comed Beef Hash* \$17
bell peppers, poached eggs,
white cheddar sauce,
breakfast potatoes

ALTERNATIVES

Natural Chicken Sausage \$6
nitrate free

Organic Yogurt Parfait \$10

2 Organic Eggs* \$7

Ham, Sausage or Bacon \$6

Organic Stone Ground Grits \$5

Bagel with Cream Cheese \$5

Danish, Croissant or Muffin \$5

Seasonal Berries \$6

WE ONLY SERVE CAGE-FREE EGGS
AND NATURALLY CURED BACON

Please notify your server if you have food allergies.

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

18% Gratuity will be added to parties of 6 or more for your convenience.