



food. thoughtfully sourced. carefully served. good for your health, our communities and our planet.

buffet

Continental Breakfast Buffet 15.00
fresh fruit and berries, cereals, greek yogurt, signature house made granola, steel cut oats, full toaster station with fresh pastries, breads, muffins, and bagels, with cream cheese, jams, and marmalade. includes standard breakfast beverage selections

Wichita Hyatt Breakfast Excursion 19.00
enjoy our full continental buffet with the addition of scrambled eggs, bacon, pork or chicken sausage, breakfast potatoes, eggs to order including omelets to order, and seasonal daily specials. includes standard breakfast beverage selections

eggs & house specialties

Two Cage Free Eggs Any Style* GF 14.00
"cooked your way" with choice of bacon, pork or chicken sausage, crispy potatoes

Eggs Benedict* 16.00
two poached eggs, canadian bacon, hollandaise, english muffin, crispy potatoes

Grains & Greens Bowl* VGN 14.00
red quinoa, farro, black beans, roasted sweet potato, locally grown mushrooms, baby greens, salsa verde
+ add one cage free egg 3.00

Substitute JUST egg 2.00

Croque Madame* 21.00
grilled sourdough topped with duroc dry cured ham, cottonwood river cheddar mornay sauce, and an over easy egg, bearnaise

Country Fried Steak 24.00
crisp tender beef steak fritter, rich brown gravy, breakfast potatoes, fried okra

Chorizo & Grits 18.00
creamed corn polenta, smoked cheese, basque chorizo link, over easy egg, salsa verde, crème fraiche

Create Your Own Omelet* 14.00
three egg omelet served with breakfast potatoes and choice of toast; each featuring your choice of bacon, ham, bell peppers, onion, mushrooms, tomatoes, spinach, swiss, american, cheddar, gruyere, or feta cheese

lighter start

Chia Seed Pudding VGN GF 10.00
dark chocolate, berries, toasted almonds

Acai Bowl VGN 10.00
berries, coconut chips, house made granola

Avocado Toast VGN 11.00
sourdough toast, marinated tomato, baby greens, everything bagel seasoning
+ add one cage free egg 3.00

Seasonal Fruit Plate V 12.00
fruits, citrus, seasonal berries, greek yogurt, house made granola

Steel Cut Oatmeal V 10.00
banana, seasonal berries, superfood seed mix, local juniper honey

Buttermilk Pancakes* V 12.00
brûléed banana, candied walnuts, salted butter, warm maple syrup

Challah French Toast V 14.00
seasonal berry compote, lemon mascarpone, warm maple syrup

Belgian Waffle* V 13.00
seasonal berry compote, whipped cream, warm maple syrup

English Muffin or Bagel 5.00
plain or wheat

the iron
& griddle

Breakfast Meats 5.00
bacon, chicken sausage, basque chorizo, pork sausage links

Crispy Potatoes 5.00

Toast 4.00
multi grain, sourdough, gluten free, white, wheat

Mixed Berries 6.00

Two Eggs Any Style* 5.00

sides

Milk 4.00
whole, 2%, skim, almond, oat, soy

Juice 4.00
orange, cranberry, pineapple, grapefruit

Coffee 4.00
regular or decaf

Tazo Tea Selection 4.00

V=Vegetarian VGN=Vegan GF=Gluten-Free

refreshments