



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

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

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

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

**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

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

**Substitute JUST egg** 2.00

**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

the iron & griddle

**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

sides

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

**English Muffin or Bagel** 5.00  
plain or wheat

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

**Crispy Potatoes** 5.00

**Two Eggs Any Style\*** 5.00

**Mixed Berries** 6.00

refreshments

**Coffee** 4.00  
regular or decaf

**Tazo Tea Selection** 4.00

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

**Juice** 4.00  
orange, cranberry, pineapple, grapefruit

V=Vegetarian VGN=Vegan GF=Gluten-Free

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 automatically be added for large parties of 6 or more.