



# RESTAURANT

SUMMER  
2023

## BRUNCH

### THE BELLEVUE SPREAD

#### Breakfast Buffet \$28

scrambled eggs, breakfast meats, home fries, oatmeal, smoked salmon, assorted pastries

Available until 11am

### STARTERS

#### Coconut Chia Pudding \$10

goji berry, candied ginger, toasted pistachio fresh berries

#### Yogurt Parfait \$11

seasonal stone fruit, fresh berries, house granola, mint

#### Brioche Toast \$14

whipped ricotta, citrus, amarena cherry, wildflower honey

#### Stonefruit & Burrata \$15

prosciutto, wild arugula, pickled red onion, balsamico

#### Buttermilk Berry Pancakes \$16

berry compote, whipped cream, maple syrup

#### Bananas Foster Belgian Waffle \$16

rum caramel, candied pecan, whipped cream

#### Avocado Toast \$17

grilled country sourdough, breakfast radish, arugula, pickled red onion (add egg +\$4)

### MAINS

(served with home fries or fruits, and choice of toast)

(egg whites or vegan egg +\$3)

#### 2 Egg Breakfast \$17

choice of bacon/turkey bacon/ham/chicken apple sausage

#### “Philly Cheesesteak” Omelette \$23

shaved beef, caramelized onion, roasted pepper, provolone cheese

#### Root Vegetable Hash \$16

purple sweet potato, baby turnip, sunchoke, lemon tahini (add tofu +\$4)

#### Chorizo Scramble \$23

chipotle aioli, queso fresco, avocado, cilantro

#### Everything Lox Bagel \$19

smoked salmon, herbed cream cheese, cherry tomato, fried caper

#### Market Omelette \$18

mushroom medley, pequillo pepper, heirloom tomato, spinach

#### Classic Eggs Benedict \$20

english muffin, poached egg, Canadian bacon, Béarnaise sauce

### SPECIALS

Available from 11am

#### Fried Chicken & Waffle \$22

buttermilk marinated thigh, maple syrup, hot honey

#### Pastrami Burrito \$23

scrambled egg, swiss cheese, pickled red onion, salsa verde

#### Burger and Fries \$25

brioche bun, fried egg, bacon, aged cheddar (add avocado +\$2)

#### Steak & Eggs \$29

chimichurri, watercress salad

#### “Scampi” Pasta \$23

shrimp, oregano, red chili flake, lemon butter

### SIDES

Home Fries \$5

Toast \$3

Seasonal Fruit \$6

Avocado \$5

Short Stack Pancake \$6

Breakfast Meats (bacon, turkey bacon, ham, chicken apple sausage) \$7

Assorted Cereals \$6

\*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses.

Please alert your server of any food allergy or special dietary requirement.

A 20% gratuity is added to all checks with parties of 6 or more.



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## BEVERAGE

### Coffee \$6

- Coffee
- Decaf Coffee
- Iced Coffee

### Juice \$5

- Orange
- Tomato
- Cranberry
- Lemonade
- Grapefruit
- Apple

### Tea \$6

- Zen
- Chamomile
- Chai
- China Green
- Earl Grey
- English Breakfast
- Refresh Mint
- Passion

### Cocktails (Available @ 11am)

**The Grande Dame \$17**  
white rum, cognac, triple sec, lemon juice

**Chancellor Court Spritz \$15**  
aperol, grapefruit, passionfruit, prosecco, club soda

**The Cat's Meow \$17**  
vodka, espresso, kahlua, vanilla syrup, chocolate bitters

### Water

- Aqua Panna \$7
- Pellegrino \$7
- Perrier (12oz BTL) \$4

### Soda \$5

- Sierra Mist
- Diet Coke
- Club Soda
- Diet Pepsi
- Ginger Ale
- Pepsi
- Coke

### Specialty

- Espresso \$4
- Doppio \$8
- Triple \$12
- Cappuccino \$7
- Hot Chocolate \$4
- Mocha Latte \$7
- Macchiato \$7
- Americano \$6
- London Fog \$7

### Carafes (Available @ 11am) \$40

- Bloody Mary
- Mimosa
- Prickly Pear
- Bellini