

## Breakfast Menu

Our signature restaurant features bistro fare with a selection of organic dishes utilizing humanely raised livestock, poultry and fresh seafood creations.

### Breakfast

Served with your choice of Whole Wheat, Seven Grain, and White Toast.

#### Continental Breakfast \$14

Choice of two: pastry, yogurt, or whole fruit served with juice and coffee.

#### The American Breakfast

Three cage-free eggs prepared to order served with grilled organic tomato, choice of breakfast meat and chef's potato of the day.

#### Honey Roasted Ham and Gruyere Omelet \$15

Made with cage-free eggs, humanely raised Niman Ranch ham and gruyere cheese, served with potato of the day and grilled organic tomato.

#### Spinach and Cheddar Cheese Omelet \$15

Made with cage-free eggs, organic spinach and New York cheddar cheese served with apple, goat cheese, pistachio salad and chef's potato of the day.

#### Cage-Free Egg White Omelet \$16

Made with cage-free eggs, roasted tomatoes, and fresh basil.

#### Breakfast Buffet \$22

Served 6:30 AM - 11:00 PM.

- Cage-Free Scrambled Eggs
- Applewood Smoked Bacon
- Maple Sausage
- Red Bliss Potatoes w/ Asparagus and Roasted Tomatoes
- Belgium Waffles with Vermont Maple Syrup
- Fresh Fruit Salad
- Bagels / Toast / Muffins / Croissants
- Organic Fruit Yogurts
- Grilled Organic Tomatoes

#### Breakfast Specialties

#### Lox and Bagel \$14

Thin-sliced Spruce Point smoked salmon, toasted bagel, served with organic tomato, vapers, thin-sliced red onion, cream cheese, and lemon wedge.

#### Midtown French Toast \$15

French Toast served with rosemary-infused maple syrup and caramelized banana.

**A La Carte Items**

Chilled Juices	\$4
Fresh-squeezed orange, grapefruit, cranberry, apple, V8 or pineapple.	
Coffee or Tea	\$4
Espresso	\$3
Cappuccino	\$5
Skim or 2% Milk	\$3
Soy Milk	\$3
Low Fat Yogurt	\$6
Steel Cut Oatmeal	\$6
Apple Wood Smoked Bacon	\$5
Organic Pork Sausage	\$5
Potato of the day	\$4
Toasted Bagel and Cream Cheese	\$6
Cold Cereal or Low Fat Yogurt	\$6
One Cage Free Egg	\$4

*We Proudly Brew*  
STARBUCKS COFFEE



Executive Chef/Director John Walsh