



LOBBY

BAR & GRILL

BREAKFAST MENU

STARTERS

- Fresh Fruit Plate**\$7
Melons, Pears, Apples, Dates, Coffee Whipped Cream, Candied Pecans
- Steel Cut Oats**\$7
Spiced Apples, Vanilla Yogurt, Ginger Snap Streusel
- Pastry Basket**.....\$6
Chef's Seasonal Selection

- Acai Bowl**\$9
Acai Berry Bowl Garnished With House Made Granola, Almond Butter, Berries, Bananas & Shaved Coconut
- Stuffed French Toast**.....\$7
Nutella & Strawberry Stuffed French Toast, Garnished With Strawberry Mascarpone, Banana Caramel & Pecan Pralines

BREAKFAST CLASSICS

- All American Breakfast**\$13
Two Eggs Any Style, Hash Browns, or Country Potatoes
Choice of: Breakfast Sausage, Country Ham or Bacon
- Steak and Eggs**\$19
Grilled N.Y. Steak, Two Eggs Any Style,
Hash Browns or Country Potatoes
- Buttermilk Pancakes**\$13
Three Buttermilk Pancakes Garnished With Berries & Powdered Sugar. Choice of: Bacon, Sausage or Country Ham, Two Eggs Any Style

- French Toast**\$13
French Toast Garnished With Berries & Powdered Sugar
Choice of: Bacon, Sausage or Country Ham, Two Eggs Any Style
- Belgian Waffle**\$13
Classic Waffle Garnished With Berries & Powdered Sugar
Choice of: Bacon, Sausage or Country Ham, Two Eggs Any Style
- Eggs Benedict**\$13
English Muffins with Poached Eggs over Ham, Topped with Hollandaise Sauce, Served with Country Potatoes or Hash Browns

Create Your Own Omelet.....\$13
Served with Hash Browns or Country Potatoes
Choose Any 3 Ingredients From:

Meats - Ham, Sausage, Short Rib, Bacon. **Vegetables** - Bell Peppers, Onions, Spinach, Asparagus, Cherry Tomatoes, Wild Mushrooms, Scallions, Avocado. **Cheese** - Cheddar, Manchego, American, Gruyere

Additional Ingredients.....\$1

BREAKFAST SPECIALTIES

- Crab Cake Eggs Benedict**.....\$16
Two Lump Crab Cakes, Topped With Poached Eggs,
Served With Country Potatoes, Ham & a Mixed Greens
Salad with Tomatoes, Radishes & Onions
- Corned Beef Hash**.....\$15
House-Made Corned Beef Short Ribs with Potatoes,
Spicy Kale & Caramelized Onions, Topped With Two
Eggs Any Style
- Vegetable Quiche**\$13
Wild Mushroom, Leeks, & Parmesan Quiche, Topped with
a Mixed Greens Salad with Tomatoes, Radishes & Onions

- Chicken and Waffles**\$16
Fried Chicken Breast, Potato Cheddar Waffle, Fried Egg,
Topped With Sausage Gravy & Pickles
- Spanish Chorizo Scramble**\$15
Spanish Chorizo & Sausage Scramble With Poblano Peppers,
Caramelized Onions, Over Potatoes & Topped With
Avocado & Cotija Cheese, Served With Blue Corn Tortillas
- Garden Skillet**.....\$13
Roasted Peppers, Sweet Potatoes, Brussels Sprouts.
Asparagus, Wild Mushrooms, Topped With Avocado &
Two Eggs Any Style

SIDES

- Hash Browns or Country Potatoes**.....\$5
- Pancakes**.....\$5
Short Stack
- Cup of Seasonal Fruit**\$5
- Greek Yogurt**.....\$5
With House Granola

- Cheese Grits**\$5
Smoked Cheddar
- Breakfast Sausage**.....\$5
Pork or Chicken
- Country Ham**\$5
- Applewood Smoked Bacon**\$5

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise of any food allergies.