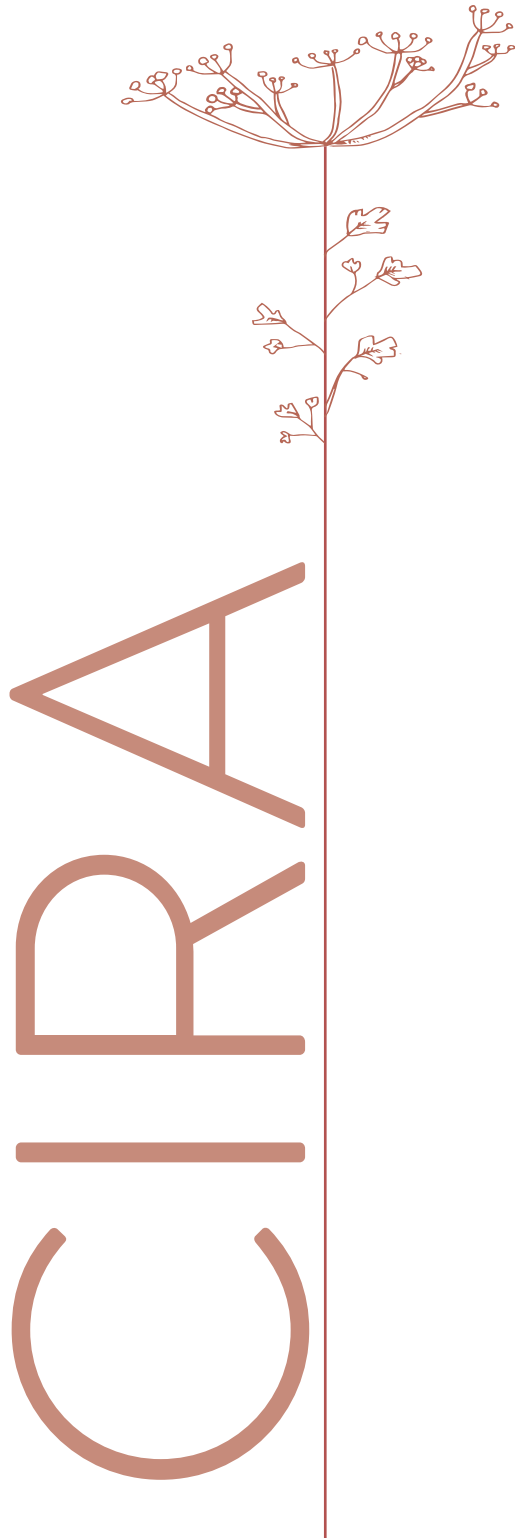




BREAKFAST

- SERVED 8:00 AM - 11:00 AM M -F

- SERVED 8:00 AM - 2:15 PM SAT & SUN

YOGURT PARFAIT (Veg, GF)

golden granola, honey cardamom yogurt, fresh fruit 10

OVERNIGHT OATS (V, GF)

fresh berries, date syrup, coconut whip, pinenuts 9

AVOCADO TOAST (V)

sprouted wheat, tomato relish, green chermoula 16

SMOKED SALMON & HASHBROWN (GF)

house cured & smoked salmon, horseradish, cucumber salad 17

CLASSIC AMERICAN*

two eggs, bacon & sausage, sourdough toast, crispy potatoes 20

MORTADELLA BREAKFAST SANDWICH

cheesy scramble, sesame brioche, pistachio pesto, crispy potatoes 17

CHALLAH FRENCH TOAST (Veg)

klug farm flaming fury peaches, sesame crunch 18

FARM EGG OMELETTE (GF, VEG)

house boursin, herbs, crispy potatoes 18

SIDES

MAPLE SAGE SAUSAGE (GF) 6

CHICKEN SAUSAGE (GF) 8

BACON (GF) 6

FRESH FRUIT (V, GF) 6

CRISPY POTATOES (V, GF) 6

SINGLE EGG* (GF) 3

*These items contain raw or under cooked protein. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

-As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 4% surcharge to all checks. We do this in lieu of increased menu prices.

(GF) Can Be Gluten Free (V) Can Be Vegan (Veg) Can Be Vegetarian

COFFEE

add caramel .5 | add chocolate .5 | add vanilla .5

regular / decaf 5

espresso 4

cappuccino 5.5

latte 6.5

mocha 7

hot chocolate 6

matcha latte 7

TEA

5

english breakfast**

earl grey black

jade cloud**

lavender mint

chamomile medley**

tumeric ginger

yuzu peach

** - already in rooms

JUICE

5

grapefruit

orange

W

F

/

I

R

D