

FRUITS & BERRIES

Sliced Seasonal Fresh Fruits (V) (GF) 14

Seasonal Berry Bowl (V) (GF) 16

Acai Bowl (V) (GF) 14

Mixed Berries, Banana, Chia Seeds, Toasted Coconut Flakes,
 Granola, Honey Drizzle, Dairy Free Yogurt

Whole Grapefruit (V) (GF) 6

YOGURTS & CEREALS

Oatmeal With Cinnamon (V) (GF) 6

Choice of Cereal (V) 8

Includes your choice of milk

Rice Krispies, Corn Flakes, Bran Flakes, Special K, Muesli

Yogurt (V) 6

Plain / Low Fat / Fruited / Vegan

THE BAKERY

Basket (V) 14

Two Croissants, One Danish, One Muffin

Your Choice of Toast, Butter, Jam

Toasted Bread (V) 5

White, Wheat, or Raisin

Muffins / Croissants / Danishes 7

Daily Chef's Selection

Gluten Free Options Available

Avocado on Toasted Bagel (V) 15

Add Poached Egg 3

Smoked Salmon on Toasted Bagel 15

Cream Cheese, Pickled Onions, Capers

Toasted Bagel (V) 5

Cream Cheese

The EBC on a Bagel 15

Two Eggs, Bacon, Cheddar, Breakfast Sandwich

FROM THE GRIDDLE

12 Each

Buttermilk Pancakes

Belgian Waffle

French Toast Raisin Bread

Wheat Crepes (V)

All Served With Syrup & Fruit Compote

EGGS & OMELETS

Served with Breakfast Potatoes & Grilled Tomato

Three Egg Omelet 15

Please select 2 ingredients:

Ham, Smoked Salmon, Chorizo, Peppers, Onions,
 Mushrooms, Asparagus, Green Onions, Cheddar, Swiss

Two Eggs Any Style 12

Scrambled, Fried, Sunny Side Up, Poached, Boiled

Benedict 16

Two Poached Eggs, English Muffin
 Canadian Bacon, Hollandaise Sauce

Florentine (V) 16

Two Poached Eggs, English Muffin
 Spinach, Hollandaise Sauce

Scrambled LEO (GF) 16

Smoked Salmon, Eggs, Onion, Fennel,
 Sour Cream, White Toast

Keto Burrito (GF) 17

Bacon, Avocado, Spinach, Cheddar
 Sour Cream, Tomato Salsa Wrapped in Egg
 *No Grill Tomato Garnish or Breakfast Potatoes

Huevos Rancheros 19

Two Eggs Over Easy, Corn Tortilla, Refried Beans, Cheddar
 Cheese, Tomato Salsa, Sour Cream, Jalapeños
 *No Grill Tomato Garnish

Sides:

Bacon / Pork Sausage / Canadian Bacon 7

Breakfast Potatoes / Sautéed Spinach / Tomato Salsa 3

Sliced Avocado 4

(V) Vegetarian (GF) Gluten Free

*If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.
 17% gratuities will be added to the menu price listed.*



FRESHLY SQUEEZED JUICES

12 Each

Your Choice of Orange, Grapefruit

COLD BEVERAGES

Apple, Orange, Grapefruit, 6

Pineapple, Cranberry, Tomato

Iced Tea 5

HOT BEVERAGES

Coffee 4

Regular or Decaffeinated

Cappuccino / Double Espresso / Latte 7

Espresso 5

Macchiato 6

Hot Chocolate 5

With Whipped Cream 6

Lot 35 Tea 6

Imperial Breakfast, Decaf English Breakfast

Jasmine Gold Dragon, Oregon Mint, Egyptian Chamomile,

Creamy Earl Grey, Liza Hill Darjeeling

SMOOTHIES & SPECIAL DRINKS

Seasonal Fruit Smoothie of The Day 12

Smoofit Regeneration 12

Banana, Peanut Butter, Honey, Almond Milk, Hemp, Chia Seeds

Vegetable Splash 10

Kale, Spinach, Apple, Cucumber, Ginger, Honey, Lemon Juice

Virgin Bloody Mary 7

Mimosa 16

Beers & Spirits available from 9:00 am to 11:00 pm

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