

NEW URBAN CUISINE

BREAKFAST

Executive Chef: Fernando Coppola

SIPS

w café hand crafted specialties 5 cappuccino | mocha | latte | macchiato | chai tea latte

w/baileys | frangelico | kahlua | jameson whiskey 12

smoothie 7 daily selection

iuice 4 orange | grapefruit | apple | tomato | v8 | cranberry

milk 3 whole | 2% | skim | soy

coffee 4 freshly brewed Fonte coffee, regular or decaf

tea 5 selection of Tea Forte

BAKERY

bakery basket 10 daily selection of three pastries | nutella | jam

fresh breads 3 choice of two pieces | white | rye | one English muffin

bagel and cream cheese 6

choice of bakery 5 croissant | danish | muffin

BENEDICT

black forest benedict 19 three poached eggs | ham | biscuit | hollandaise sauce

Florentine 17

three poached eggs | spinach | biscuit | hollandaise sauce

lobster benedict 23

three poached eggs | butter poached lobster | biscuit | hollandaise sauce

smoked salmon benedict 20 three poached eggs | smoked salmon | biscuit | hollandaise sauce

CHEF SUGGESTIONS

American breakfast 25 two eggs any style | breakfast potatoes | fresh fruit coffee or tea | juice

healthy start 25 green & white omelet | smoothie of the day | fresh fruits čoffee or tea

continental breakfast 18 yogurt parfait | two warm pastries | fresh fruits coffee or tea | orange juice

GRIDDLE

nutella pancakes 13 fresh berries | toasted hazelnuts

vanilla french toast 14 roasted peaches | maracona almonds | leche dulce

CRUNCH

yogurt parfait 10 house made maple granola | Greek yogurt | honey | seasonal marmalade

cereal 8

all bran | cheerios | golden grahams | house made špecial k | rice krispies | raisin bran | side of fruit

*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness

ENTREES

huevos rancheros 17 chicken tinga | chorizo | red onion | queso fresco | avocado quajillo chili sauce

smoked salmon and bagel 16 cream cheese | capers | red onions | sliced tomatoes

two eggs any style 15 GF choice of breakfast meat | breakfast potatoes | toast

lobster skillet 21 **GF** two eggs over easy | lobster | spinach | red onion | old bay aioli | choice of toast

green & white omelet 16 GF egg whites | sautéed spinach | asparagus | low-fat mozzarella | side of seasonal fruits

build your own omelet (pick three) 15 GF Swiss | American | cheddar | mozzarella | feta | mushroom broccoli | spinach | tomatoes | asparagus | onions | peppers bacon | chorizo | ham | side breakfast potatoes

steel cut oatmeal 11 seasonal berries | brown sugar

SIDES

breakfast meat 6 applewood smoked bacon | chicken or pork sausage ham

fresh berries 7 fresh seasonal fruit 5

breakfast Tuscan potatoes 4GF home style potatoes | rosemary | garlic

low-fat or greek or vanilla yogurt 4 GF





* gluten free