

## **Breakfast**

Seasonal Cut Fruit 15

Lemon Ricotta Pancakes, Seasonal Fruit Compote 18  
Add Fruit +5

Vanilla Chia Bowl  
Dates, Cacao, Brazil Nuts, Hemp and Fruit 14

Granola & Yogurt  
Organic Nuts and Seeds, Seasonal Fruit 11

Seasonal Omelet  
Zucchini and Summer Squash, Brie Cheese\* 23

Eggs Benedict  
Choice of Canadian Bacon or Smoked Salmon\* 22

Two Eggs Any-Style  
Sautéed Spinach, Choice of Bacon or Sausage\* 16

Brioche French Toast  
Roasted Peaches, Crème Anglaise 19

## **Sides**

House-Cured Bacon\* 8

Jalapeno Chicken  
Sausage\* 8

Canadian Bacon\* 8

American Fries 7

Spinach 7

Pastry of the Day 5

Muffin of the Day 5

Toast 3

## **Coffee**

Coffee 6

Cappuccino 8

Espresso 6

## **Organic Teas 6**

Breakfast

Earl Grey

Chamomile

Mint

Sencha

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Drew Hiatt

\*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions.