

THE BREAKFAST TABLE

Fresh seasonal fruits, berries, Greek yogurt parfaits, local and imported cheese and charcuterie, scones + pastries, artisanal breakfast breads, includes coffee decaf, selected teas, and aquas frescas

\$25

EGGS (CAGE FREE + CRACKED TO ORDER)

OMELET PREPARED WITH YOUR CHOICE OF CHEESE AND TOPPINGS

Mushrooms, peppers, onions, baby squash, squash blossom, heirloom tomatoes, jamon, bacon, sausage, spinach, farmhouse cheddar, chevre, manchego, gruyere

\$19

EGGS YOUR WAY

Two eggs prepared to your liking served with toast

\$16

EGGS BENEDICT

Torn brioche, perfect poached eggs, served with your choice of protein: house cured lox, jamon serrano, and confit oyster mushrooms

\$21

QUAIL EGG HASH

One dozen quail eggs, baby rocket, marble potatoes, roasted tomatoes, romesco

\$22

BREAKFAST CROISSANT SANDWICH

Scrambled eggs, jamon serrano, gruyere, baby herbs

\$16

BREAKFAST FAVS

FRENCH TOAST

French baguette, citrus, poached pear brûlée

\$17

BUTTERMILK PANCAKES

Market berries, whipped butter

\$17

AVOCADO TOAST

Crystal bread, perfect poached eggs, heirloom tomato and pomegranate

\$17

CAVIAR AVOCADO TOAST

Jamon serrano, perfect poached eggs, caviar

\$19

SIDES

THICK CUT NATURAL BACON

\$8

CHICKEN APPLE SAUSAGE

\$7

TURKEY BACON

\$7

BREAKFAST POTATOES

\$9

TOAST OR ENGLISH MUFFIN

\$5

BREAKFAST PASTRIES OR CROISSANT

\$5