THE · BREAKFAST · ROOM

BASICS

AVO TOAST 21

Avocado mash, Lemon Oil, Toasted Sunflower Seeds, Sumac, Goat Cheese, Toast Add Egg* 4

EGG SANDWICH* 22

Fried Egg, Bacon, Cheese

NOVA LOX 22

Manhattan Bagel, Nova Scotia Salmon, Cream Cheese, Capers, Onion, Tomato

THE STANDARD* 24

Two Eggs, Choice of Meat, Hash Browns, Toast

STOCKBROKER BENEDICT* 24

Poached Eggs, Crisp Tavern Ham, Toasted English Muffin, Hollandaise

COMMUNITY OMELET 24

Three Eggs, Onion, Spinach, Aged Cheddar Cheese, Jack Cheese

BUTTERMILK GRIDDLE CAKE STACK 20

Maple Syrup, Butter Add Berries 4

APPLE STUFFED FRENCH TOAST 24

Maple Syrup

FRUIT, DAIRY, GRAINS

THE DAILY FRUIT & BERRY BOWL 16

Seasonal Selection

GRANOLA & YOGURT 18

Banana, Poached Raspberry, Greek Yogurt, Seasonal Fruit, Spiced Granola

OATS 14

Steel-Cut Oatmeal, Flaxseed, Brown Sugar, Toasted Pecans, Raisins

SIDES 6

Sausage, Tavern Ham, Pecanwood Smoked Bacon, Single Egg*, Hash Browns, Croissant, Bagel & Schmear or Toast

MORNING BEVERAGES

STANCE COFFEE 6

NUMI HOT TEA 6
Daily Selection

Regular or Decaf

GRAND CENTRAL HOT COCOA 8
Salted Caramel, Burnt Marshmallow, Campfire Spice

GOLDEN SMOOTHIE 8

Coconut Milk, Orange Juice, Yogurt, Turmeric, Ginger, Banana, Cinnamon, Vanilla

ORANGE JUICE or GRAPEFRUIT JUICE 6

Freshly Squeezed

18% service charge will be added to all guest checks.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

