

Breakfast

ENERGIZE YOUR DAY

Greek Yogurt with Market Berries
Almond brittle 8.00

Almond Steel-Cut Oatmeal Honey, low-fat milk and cinnamon 7.00

Assorted Dry Cereals Choose from a variety including gluten free 8.00

Green Apple, Kiwi and Spinach Smoothie gf With Soy Milk 6.00

Egg White Tostada gf Black bean and corn salsa 15.00

BLT Poached Eggs with Olive Hollandaise Crispy breakfast potatoes 15.00

Broccoli Spinach Frittata gf Fingerling potatoes, cured tomato 15.00

SIGNATURE BREAKFAST

Sweet Potato Waffle Berry compote, maple spiked Greek yogurt 12.00

Banana Blueberry Pancakes
Ricotta, cornmeal and orange maple syrup 12.00

Chef's Omelet

Three eggs packed with cured ham, sauteed sweet onions, aged Swiss and cheddar cheese served with crisp breakfast potatoes and choice of toast 14.00

Grilled Ham & Eggs*
Two eggs done your way, crisp breakfast potatoes and choice of toast 14.00
Substitue bacon or sausge

ENHANCEMENTS

Big Bowl of Market Fruits and Berries gf Bright mix of seasonal favorites 10.00

Smoked Bacon, Breakfast Sausage Links or Grilled Ham 5.00

Crispy Breakfast Potatoes 5.00

A Cup of Low-Fat Yogurt gf Plain or fruit Greek yogurt, berries 7.00

BEVERAGES

Juice gf
Orange, grapefruit, apple, cranberry, tomato 3.00

Starbucks® Coffee gf Freshly Brewed Regular or Decaffeinated 4.00

Cappuccino or Latte 5.00 Espresso 4.00 Iced Coffee 4.00

Milk

Non-fat, 2%, whole, chocolate or soy 4.00

Tazo® Tea gf Choose from a selection of hot teas 3.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food-borne illness.