

BAKERS

Choice of Three House Made Orange Blossom and Anise Seed Gibassier	12
Orange Brioche	
All Butter Croissant	
Pain au Chocolat	
Doughnettes	
Jasmine Madeleines	

ARTISANS

Artisan's Platter	15
Chef's Selection of Local Artisan Charcuterie and Cheese	
Pastis Smoked Salmon	18
Dill Crème Fraiche, Salt-Packed Capers, Cider Pickled Fennel, Country Toast	

Never work before breakfast. If you have to work before
breakfast, eat your breakfast first. henry wheeler shaw

FRUIT AND CEREALS

Selection of Cereal	8
Bircher Meuslix	13
Apples, Grapes, Toasted Nuts, Local Honey	
Steel Cut Oatmeal	14
Pumpkin Jam, Cranberry-Pecan Compote, Brown Sugar, Local Milk	
Fresh Fruits of the Season	13
Ronnybrook Farms Yogurt	14
Seasonal Fruit, House Made Granola	

COUPE

Served with country potatoes and choice of toast.	
Organic Cage Free Eggs	19
Country Potatoes	
Telousian Sausage, Neuske's Bacon or Benton's Ham	
Open Faced Crab Omelette	20
Caramelized Leeks	
Local Apple, Fennel and Frisee	
Egg White Frittata	18
Grilled Swiss Chard, Goat Cheese, Acorn Squash, Fine Herbs	
Central Benedict	21
Prosciutto di Parma, Hollandaise, Smoked Paprika, Wilted Arugula	
Breakfast Churrasco	22
Two Eggs any Style	
Wagyu Flat Iron, Chimichurri	

Executive Chef Christian Ragano
Executive Sous Chef Adam Nichol

GRIDDLE

All griddled items are accompanied by butter and maple syrup or your choice of pumpkin, spiced apple, or cranberry- pecan compote.	
Brioche French Toast	17
Buttermilk Pancakes	17
Belgian Waffle	17
Croque Madame	18
French Ham, Mornay, Brioche, Fried Egg	
BEVERAGES	
Coffee or Decaf	6
Selection of Tea	6
Fresh Pressed Fruit Juice	6
Orange, Grapefruit, Apple	
French Press	8
Torrefazione Italia Coffee	