

Omelets

3-EGG OMELET 15.25
your choice of fillings, hash browns,
choice of toast, bagel or muffin

GOAT CHEESE & ASPARAGUS 14.50
OMELET

CRAB OMELET 16.50
boursin cheese, hash browns

Skillets

BREAKFAST BURRITO 14.50
flour tortilla, eggs, black forest ham,
pepper jack cheese, fresh cilantro,
green chilies, salsa rojas, sour cream,
guacamole, salsa

CHORIZO & SWEET POTATO HASH 15.50
spicy ketchup, two poached eggs,
spicy hollandaise sauce

Healthy Options

“Fit” for You 🍷

EGG WHITE VEGETABLE FRITTATA 15.00
fennel, Spinach, mushroom, tomato

CRUNCHY FRENCH TOAST 15.00
whole wheat bread, dipped in
cholesterol-free eggs and crushed corn
flakes, fresh seasonal berries, reduced
calorie syrup

SEASONAL FRUIT PLATE 11.00
served with yogurt and banana bread

STEEL CUT IRISH OATMEAL 10.50
served with blueberries, bananas, raisins,
and sprinkled brown sugar; choice of toast,
bagel or muffin

SMOKED SALMON 15.00
shaved red onion, toasted mini bagels, capers,
chopped eggs, cream cheese

HEALTHY START BREAKFAST 13.00
cold cereal or house-made almond granola
with fresh berries and bananas, skim milk,
your choice of toast, bagel or muffin

F=FRESH

L=LOCAL

O=ORGANIC

S= SUSTAINABLE

Executive Chef: Dion Hawkins, ext. 6662

Restaurant Manager: Arne Widerburg, ext. 3503

Eggs

ALL AMERICAN BREAKFAST 15.50
two eggs any style, hash browns; choice of bacon, sausage,
or ham; choice of toast, bagel or muffin

EGGS BENEDICT 15.50
two poached eggs, Canadian bacon, English muffin,
Hollandaise sauce, hash browns

CROISSANT DELUX-WICH 15.00
pepper bacon, scrambled egg, cheddar cheese, spicy ketchup,
hash browns

Local Specialties

BANANA PANCAKES 15.00
Grand Marnier marinated strawberries

BLUEBERRY BELGIUM WAFFLE 15.75
homemade waffles with fresh blueberries and blueberry syrup

BRIOCHE FRENCH TOAST 15.00
fresh strawberries, banana, sweet fig syrup

Sides

BREAKFAST PROTEIN 6.00
bacon, linguica sausage, ham, sausage, or Canadian bacon

HASH BROWNS 5.25

TWO ORGANIC EGGS ANY STYLE 7.25

TOAST, BAGEL, OR ENGLISH MUFFIN 4.25

FRUIT CUP 4.00

Beverage

FRESH SQUEEZED ORANGE JUICE 4.00

APPLE, CRANBERRY, PINEAPPLE, V8,
OR TOMATO JUICE 4.00

MILK, CHOCOLATE MILK, HOT CHOCOLATE 4.00

STARBUCKS® COFFEE, DECAF, OR TEA 4.00

STARBUCKS® CAFÉ MOCHA 5.00

STARBUCKS® CARAMEL MACCHIATO 5.00

STARBUCKS® VANILLA LATTE 5.00

BLOODY MARY VIRGIN 6.00

BLOODY MARY WITH VODKA 8.00



1800 Old Bayshore Hwy • Burlingame, CA 94010

SAN FRANCISCO AIRPORT MARRIOTT

In the spirit of **conserving** our natural resources, **water** is by request only.

9.25% tax applies to all menu prices. 18% gratuity applies to parties of 6 or more.

Private dining available. For groups of 10-200, please contact **Alicia Gonzalez** at 650.259.6640.

07.21.10