

THE REMINGTON

BREAKFAST MENU

6:30am – 11:00am

FROM THE PANTRY

- SUPER DETOX ELIXER** *gf*
carrot, turmeric, ginger, apple
- GREEN SPRITZER PICK-ME-UP** *gf*
kale, cucumber, pineapple, agave, mint
- MORNING BOOST SMOOTHIE**
raspberry, strawberry, banana, chia seeds,
greek honey yogurt. add protein stealth powder
- BEST ADDRESS GRANOLA BOWL**
banana, dark chocolate, cashews, coconut flakes,
sesame seeds, peanuts, vanilla yogurt, strawberries
- DILLED SMOKED SALMON**
herb boursin shmear, roma tomato, capers, sliced
egg*, pickled red onion, toasted everything bagel
- FRESH BERRIES WITH PLAIN YOGURT** *gf*
- TROPICAL FRUIT PLATE** *gf*
sliced fruit and seasonal berries; your choice of
creamy vanilla, greek, or low fat plain yogurt

RISE AND SHINE

- LEMON-ALMANDINE PANCAKES**
blueberry compote, almond streusel
- BANANA-PECAN PANCAKES**
warm maple syrup
- MALTED TEXAS WAFFLE**
fresh berries, snow sugar, warm maple syrup
- STEEL-CUT OATMEAL** *gf*
brown sugar, dried cranberries, caramelized pecans,
warm milk
- SUNNY-SIDE UP GREEN CHILI GRITS**
fried egg*, cheddar cheese, sliced scallions
- SUPERFOOD BOWL**
roasted sweet potato, red quinoa, kale, tomato, feta,
pesto, grilled corn relish, poached egg*

BREAKFAST FAVORITES

THE ULTIMATE AVOCADO TOAST
local grain bread, tomato, goat cheese, radish, sunflower seeds, sprouts, soft poached eggs*

SOUTHWESTERN BREAKFAST BURRITO
scrambled eggs* with avocado, chorizo sausage, tomatoes, onions, and jalapeño jack cheese,
wrapped in flour tortilla and served with ranchero sauce, sour cream, and roasted potatoes

THREE EGG OMELET* WITH ROASTED RED POTATOES
your choice of spinach, peppers, jalapeños, onions, tomatoes, seasonal wild mushrooms, bacon, ham, sausage,
chorizo, your choice of cheddar, swiss, mozzarella, jalapeño jack, or goat cheese
substitute potatoes for low fat yogurt, greek yogurt, seasonal fruit and berries

THE REMINGTON EGGS BENEDICT
cage-free poached eggs* benedict with your choice of canadian bacon, or smoked salmon*,
with hollandaise sauce* and sautéed asparagus

SMOKED BRISKET MINI TACOS
fluffy scrambled eggs*, queso añejo, lime crema, jalapeño, cilantro, flour tortillas, charro beans

AVOCADO EGG WHITE* FRITTATA
kale, spinach, tomato, feta cheese, tomato-cumin sauce, with poblano-cheddar grits

FARMER'S MARKET BREAKFAST
two fresh farm eggs* any style, fennel turkey sausage*, heirloom tomato, goat cheese, fresh herbs,
gluten-free corncake, blackberry syrup

AMERICAN CLASSIC
orange or grapefruit juice, two fresh farm eggs* any style, bacon or sausage,
your choice of toast, with roasted breakfast potatoes

gf Gluten Free – While we endeavor to carefully prepare gluten free menu choices, please be aware that they may be prepared in an environment where gluten is present.
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Please consult your physician as to your personal health decisions.