classic breakfast

All American*
Two Farm Fresh Eggs Cooked any Style, Hash Browns, Bacon, Ham, Canadian Bacon, or Sausage and Toast
Includes Coffee and Juice | $14

Good Start Buffet
Oatmeal, Assorted Cereal, House-made Granola, Fresh Fruit, Yogurt and a Selection of Breakfast Breads
Includes Coffee and Juice | $11

All American Buffet*
The great start Buffet with Made to Order Eggs, Waffles, Chef Specialties and Breakfast Meats
Includes Coffee and Juice | $15

etc.

Classic Oatmeal
Brown Sugar and Cinnamon or Seasonal Berries [440 cal.] | $6

Classic Crispy Hash Browns | $3

Crisp Bacon | $4

Ham Steak | $4

Thin Sliced Canadian Bacon | $4

Sage - Black Pepper Sausage | $4

Seasonal Fruit Salad | $5

Vanilla Yogurt and Berry Parfait with House-made Granola [500 cal.] | $5

Assorted Cereals Choice of Milk | $4

Toast, Muffin | $2

English Muffin, Toasted Bagel, or Flaky Croissant | $3

modern classics

Crunchy Cinnamon French Toast
Cholesterol Free Batter, Kellogg’s Corn Flakes Crusted
Whole Grain Loaf with Lite Syrup, Loaded with In-Season Berries and Sliced Bananas [495 cal.] | $11

Fast Fare*
Scrambled Eggs with Diced Ham, Hash Browns and Toast | $10

Traditional Eggs Benedict*
Soft Poached Eggs, Canadian Bacon, Toasted English Muffin and Classic Hollandaise Served with Hash Browns | $12

Tall Stack of Buttermilk Pancakes
Powdered Sugar with Maple or Lite Syrup and Bacon, Sausage or Ham | $9, Add Blueberries | $10

Classic Belgian Waffles
Powdered Sugar with Maple or Lite Syrup and Choice of Bacon, Ham or Sausage | $10

Broken Yolk Sandwich*
With Two Eggs, Bacon, Aged White Cheddar on Toasted Sourdough with Hash Browns | $10

Pizza Egg White Frittata*
Three Egg Whites, Italian Sausage, Mozzarella Cheese, Roasted Tomatoes and Fresh Herbs [475 cal.] | $12

Grilled Southwestern Breakfast Wrap*
Scrambled Eggs, Crisp Bacon, Pico-de-Gallo, Cheddar Cheese Wrapped in Whole Wheat Tortilla, Served with a Side of Sour Cream | $10

Rochester Breakfast Plate*
Two Sausage Stuffed Pancakes, Hash Browns, Topped with Bacon, Two Eggs any Style, Served with Maple Syrup | $12

3-egg omelets

All Omelets Served with Toast*

Build an Omelet
Served with Hash Browns
Choose What You Like: Diced Ham, Smoked Bacon, Diced Sausage, NY State Cheddar, Shredded Jack Cheese, Tomatoes, Onions, Mushrooms, Sliced Green Onions, Sweet Bell Pepper, Minced Herbs | $12

Classic Ham & Aged Cheddar
Served with Hash Browns | $12

Pastel Egg Omelet
Mainly Egg Whites (1/3 the Yolk) Folded with Fresh Herbs and Roasted Tomatoes Served with a Side of Fresh Fruit Salad | $12

Egg White Omelet
Spinach, Tomatoes, Feta Cheese, Served with a Side of Fresh Fruit Salad | $12

beverages

Fresh Brewed Coffee [Regular or Decaf] | $3

Espresso
Single | $3
Double | $6

Cappuccino | $5

Selection of Tazo Teas | $3

Hot Chocolate | $3

Juice Orange, Grapefruit, Cranberry, Apple, Tomato, V8 | $3

Soft Drinks | $3

Milk Skim, 2% or Chocolate | $3

Bottled Water | $3

*All eggs served are Cage-Free

Executive Chef: Matt Regatuso   Sous Chef: Steven Watts
If you have any concerns regarding food allergies, please alert your server prior to ordering | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

Rochester Airport Marriott
1890 Ridge Road West, Rochester, New York 14615 USA   +1 585-225-6880