MORNING FAVORITES

ST. REGIS STEAK & EGGS $27
Hanger Steak, Two Eggs, Chimichurri,
Breakfast Potatoes & Toast

SMOKED SALMON $19
Tomato, Red Onion, Caper Berries, Cream Cheese

AVOCADO TOAST A $23
Poached Eggs, Guacamole, Tomato, Country Bread

HUEVOS RANCHEROS $23
Crispy Corn Tortilla, Red Beans, Guacamole,
Sweet Peppers, & Salsa Ranchera

BUTTERMILK PANCAKES $17
Plain, Candied Pecan, Blueberry,
Banana or Strawberry, Vermont Maple Syrup

HUBBARD SQUASH FRENCH TOAST $18
Braised Apples, Candy Pecans

BUTTERMILK BELGIAN WAFFLE $17
Nutella Ganache

PUMPKIN PIE OATMEAL $15

FARM FRESH EGGS

CRAB CAKES BENEDICT A $27
Jumbo Lump Crab Meat, Hollandaise

SMOKED SALMON BENEDICT $25
Smoked Salmon, Hollandaise

TRADITIONAL EGGS BENEDICT $23
Canadian Bacon, Hollandaise

TURKISH EGGS Ø $18
Greek Yogurt, Olive Oil, Fresh Dill

EGGS ANY STYLE $17
Two Eggs, Choice of One Side & Toast

CLASSIC OMELET $19
Three Eggs, Choice of Three Garnishes, One Side & Toast

BUTTERNUT & BRUSSEL SPROUT HASH $23
Poached Eggs, Hollandaise

CORNED BEEF HASH $19
Spinach & Hollandaise, Poached Egg

COMPLETE BREAKFAST

AMERICAN $27
Two Eggs any style, Baked Tomato, Roasted Potatoes
Choice of Bacon or Sausage, Toast, Juices, Coffee or Tea

PARISIAN $21
Pastry Basket, Fruit & Berries, Preserves & Marmalade
Choice of Juices & Coffee or Tea

Executive Chef Benjamin Christopher
Signature Dishes- A
Healthy Dishes- Ø
SIDE DISHES $7

Applewood Smoked Bacon +2
Canadian Bacon
Chicken or Pork Sausage
3 oz. Corned Beef Hash
Sautéed Mushrooms
Sautéed Spinach
Breakfast Potatoes
Selection of Bagel: Regular, Wheat, Everything
Selection of Toast: White, Rye Wheat, English Muffin

GRAINS & YOGURTS

HOMEMADE GRANOLA $12
Mixed Berries & Yogurt
STEEL CUT OATMEAL $11
Apple Compote
BAKERY BASKET OR INDIVIDUAL $12/3
Selection of Three Breakfast Pastries
CEREALS $8
Assorted Variety
GREEK YOGURT $7
Non-fat or Blueberry

BARISTA SELECTION

Scuro Freshly Brewed Dark Roast

Full Body, Caramel Aroma $5

Decaffeinated Medium Roast
Rich Aroma, Full Body, Subtle Balance $5
French Press

Ethiopian or Brazilian $10

Cappuccino, Caffe Latte, Macchiato $6.50
Scuro Espresso / Doppio $5 | $6.50

Palais Des Thes Fine Teas & Herbal Infusions $8

FRUITS & JUICES

SERVED CHILLED $6

Orange, Grapefruit, Pineapple, Apple, Tomato, Carrot

GREEN SMOOTHIE $12
Kale, Spinach, Apple, Ginger
FRESH FRUIT SALAD $12
SEASONAL BERRIES $12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% gratuity will be added to parties of six or more.