

## Fresh Start

ORGANIC STEEL CUT OATMEAL | 8  
dried fruit, local honey

LOX\* | 20  
smoked salmon, tomato, arugula, capers, red onion  
boursin cheese, toasted bagel

YOGURT BOWL | 12  
greek yogurt, cinnamon, honey, chia seed, berries  
vanilla bean, toasted coconut, house made granola

AVOCADO TOAST\* | 15  
arugula, tomato, poached egg, grilled sourdough

CHEF'S BREAKFAST BUFFET | 25  
fresh fruit, berries, pastries, scrambled eggs, breakfast meats  
lox, cheese, charcuterie, oatmeal, cereal, omelets to order  
kids 6-12 yrs | 12.50      babes 5 yrs and under | free

CONTINENTAL | 15  
fresh fruit, berries, pastries, cheese, oatmeal, cereal  
Included in Diamond Hilton Honors Benefits

## The Griddle

CLASSIC STACK OF CAKES | 14  
maple syrup, whipped butter

BANANAS FOSTER CAKES NOLA STYLE | 16

BELGIAN WAFFLE | 18  
maple syrup, whipped cream, fresh berries

CRUNCHY FRENCH TOAST | 15  
wild berry compote, whipped cream

AMERICAN\* | 18  
two cage free eggs your style, breakfast potato  
bacon, ham or sausage  
toast or english muffin

THE BENEDICTS\* | 20  
poached eggs on muffin with hollandaise  
breakfast potato, canadian bacon

LOBSTER BENEDICT | 24

CREOLE SKILLET\* | 22  
eggs your style, sweet potato, chorizo sausage  
"holy trinity", tomato, key west pink shrimp

TOSTADA\* | 18  
eggs your style, corn tortilla, mojo pork, guacamole  
cotija, fresh salsa, black beans

## Classics

OMELET | 19  
three cage free eggs, breakfast potato  
choice of three toppings: mushroom, peppers  
spinach, onion, cheddar cheese, feta cheese, bacon, sausage  
ham, toast or english muffin

EGG WHITE BURRITO | 18  
spinach, peppers, onion, salsa

## Hydrate

MIMOSAS & BLOODY MARYS | 10  
SINGLE ESPRESSO | 3  
DOUBLE ESPRESSO | 4.50  
COLD BREW | 5

AMERICANO | 4  
LATTE | 5  
CAPPUCCINO | 5  
JUICE | 4

For your convenience during the **breakfast hours**, an 18% service charge has been added to your check and is adjustable at your discretion.  
At all other times suggested gratuity of 18% is customary for parties of 6 or more. The payment and amount of gratuity is always discretionary.  
For convenience we will show this amount on guest checks for larger parties.

There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.