



## 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  \$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-

## 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

## 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, Macchiatto \$6.50

Scuro Espresso / Doppio \$5 | \$6.50

Palais Des Thes Fine Teas & Herbal Infusions \$8

## 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

## 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.