

CHEF'S TABLE

A LA CARTE SPECIALTY BREAKFAST MENU

FULL BREAKFAST BUFFET | 42

SANDWICHES | 22

SAUSAGE, EGG, AND CHEDDAR **D** **G**
with pepper aioli on a warm johnny cake

TOMATO SCRAMBLE EGG **D** **G**
rye toast, sauteed kale and spinach, sour cream

EGGS BENEDICT | 26

THE CLASSIC **D** **G**
smoked ham and hollandaise
on a house-made English muffin

THE AURORA **D** **G**
smoked salmon, minted zucchini, hollandaise
on a house-made bagel

HEALTHY | 18

AVOCADO TOAST **D** **G**
rye toast, marinated cherry tomatoes, chimichurri
Add two poached eggs | 6

COCONUT AND CHIA SEED PUDDING **V**
fresh mango

SWEET & SYRUP | 19

BRIOCHE FRENCH TOAST **G**
cinnamon sugar, berry compote, orange

JUICES | 12

THE RED
beet, carrot, orange, apple, ginger

THE YELLOW
pineapple, grapefruit, passion fruit, vanilla,
coconut water

THE GREEN
kale, fennel, green apple, cucumber, celery

COFFEE & TEA

ESPRESSO | 5

MACCHIATO | 6

CAPPUCCINO | 8

LATTE | 9

COLD BREW | 10

FILTER COFFEE | 6

HOT TEAS | 6

CHAMPAGNE & SPARKLING WINES

Champagne, Laurent-Perrier, 'La Cuvee', Brut NV 25 | 125

Sparkling Wine, Decoy, California, Brut NV 15 | 75

LEGEND **D** dairy **G** gluten **TN** tree nut **SF** shellfish **V** vegan

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All pricing is in USD. Exclusive of 18% service charge and 13% GST. Please advise of any food allergies or dietary restrictions.