CHEF'S TABLE

A LA CARTE SPECIALTY BREAKFAST MENU

FULL BREAKFAST BUFFET | 45

SANDWICHES | 22

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

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

EGGS BENEDICT | 26

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

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

HEALTHY | 18

AVOCADO TOAST
rye toast, marinated cherry tomatoes, chimichurri

Add two poached eggs | **6**
D G

COCONUT & CHIA SEED PUDDING
fresh mango
V

SWEET & SYRUP | 19

BRIOCHE FRENCH TOAST
cinnamon sugar, berry compote, orange
G

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 VG vegetarian

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please advise of any food allergies or dietary restrictions. All prices are in USD. An 18% service charge will be added to your bill.