



FRUITS, CEREALS & BOWLS

HOUSE MADE COCONUT & SUNFLOWER SEED GRANOLA 15

Organic Greek yogurt, nuts, seasonal berries

SEASONAL FRESH FRUIT & BERRIES 18

BASKET OF ASSORTED PASTRIES 14

ORGANIC AÇAÍ BOWL 15

Coconut flakes, seasonal berries, toasted almonds

IRISH OATMEAL 14

Cinnamon, caramelized banana, seasonal berries

SIDES

ESPOSITO'S PORK SAUSAGE* 8

CHICKEN APPLE SAUSAGE* 9

APPLEWOOD SMOKED BACON* 8

ORGANIC TURKEY BACON* 8

GRILLED OR SLICED TOMATO 7

BREAKFAST POTATOES 7

AVOCADO 7

PASTRAMI SMOKED SALMON* 13

BEVERAGE

FRESH PRESSED JUICE 7

PALAIS DE THÉS 6

English Breakfast

Thé du Hammam (Green with dates and berries)

Chai Imperial

Sencha Ariake (Green)

Earl Grey

Chamomile

Grand Jasmine

Organic Rooibos

Mint Herbal

FRESHLY BREWED COFFEE 7

ESPRESSO 6

CAPPUCCINO, LATTE 8

COLD BREW COFFEE 7

NITRO COLD BREW COFFEE 7

FAVORITES

BUTTERMILK PANCAKES 20

Strawberry butter, seasonal berries, maple syrup

MULTIGRAIN BELGIAN WAFFLE 20

Seasonal berries, granola crunch, whipped cream

TWO EGGS ANY STYLE & BREAKFAST POTATOES* 20

Add sausage or bacon 22

AVOCADO TOAST* 22

Poached eggs, whole wheat, pomegranate, ricotta salata, radish, watercress

SEASONAL VEGETABLE OMELETTE* 23

Lacinato kale, butternut squash served with mesclun greens & goat cheese salad

SCRAMBLED EGGS BRUSCHETTA* 20

Ciabatta rustica, basil pesto, heirloom cherry tomatoes, mozzarella, micro basil, Vincotto balsamic vinegar

PASTRAMI SMOKED SALMON FLATBREAD* 23

Everything spice, tomato, scallion cream cheese, pickled red onions, caper berries

VEGETABLE FRITTATA* 20

Egg whites, asparagus, mushrooms, tomato

EGGS BENEDICT* 24

Poached eggs, peameal ham, English muffin, hollandaise, asparagus

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

18% Gratuity will be added onto parties of six or more