

Breakfast Breakfast is available daily from 6:00 am to 11:30 am

AMERICAN BREAKFAST

TWO EGGS ANY STYLE*
Breakfast Potatoes
Choice of Breakfast Meat
Choice of Morning Pastry or Toast
Butter and Preserves
Freshly Brewed Coffee or Selection of Tea
Choice of Orange or Grapefruit Juice

WELLNESS BREAKFAST

VEGETABLE EGG WHITE FRITTATA
Roasted Asparagus and Wild Mushrooms
Freshly Brewed Coffee or Selection of Tea
Choice of Orange, Grapefruit or Carrot Juice
Choice of Greek Yogurt and House Made Granola
or Seasonal Fruit and Berries

PERSONALIZED OMELET

CHOICE OF EGGS OR EGG WHITES
Choice of three fillings:
Bacon* | Chicken Sausage* | Ham*
Tomato | Mushroom | Onions | Peppers
Spinach | Vermont Cheddar | Gruyère
Greek Feta | Mozzarella | American Cheese
Each additional filling extra

CONTINENTAL BREAKFAST

BASKET OF FRESH PASTRIES
OR COUNTRY TOAST
Butter and Preserves
Seasonal Fruit
Freshly Brewed Coffee or Selection of Tea
Orange or Grapefruit Juice

MORNING HIGHLIGHTS

HOUSE MADE GRANOLA
with Coconut, Mixed Nuts and Greek Yogurt

MARKET FRESH FRUIT AND BERRIES

SMOKED SALMON PLATTER*
Cream Cheese | Scallions
Tomato | Caper | Onions
Choice of Bagel or Toast

STEEL CUT IRISH OATMEAL
Caramelized Banana | Seasonal Berries

SELECTION OF CEREALS

AVOCADO TOAST*
Poached Eggs | Seven Grain Bread
Pomegranate Seeds
Ricotta Salata | Radish | Watercress

BRUSCHETTA SCRAMBLED EGGS*
Mozzarella | Pesto | Heirloom Cherry Tomatoes
Country Bread | Vincotto

TWO EGGS ANY STYLE
BREAKFAST POTATOES*
Choice of Breakfast Meat

EGGS BENEDICT*
Poached Eggs | Pea Meal Ham | English Muffin
Asparagus | Hollandaise

BUTTERMILK PANCAKES
Country Butter | Seasonal Berries

Toppings additional:
Banana | Blueberry | Chocolate Chips

more Breakfast . . .

Breakfast (continued)

FROM THE BAKERY

BASKET OF JUST BAKED PASTRIES
Butter and Preserves

NEW YORK CITY BAGEL
Cream Cheese

BAKED IN BROOKLYN TOAST
Choice of:
Sourdough | Whole Wheat
Seven Grain | Seeded Rye
English Muffin

PLAIN OR CHOCOLATE CROISSANT

GLUTEN FREE BREAD OR MUFFIN

BREAKFAST SIDES

Applewood Smoked Bacon*

Pea Meal Ham*

Esposito's Pork Sausage*

Chicken Apple Sausage*

Organic Turkey Bacon*

Breakfast Potatoes

Grilled or Sliced Vine Ripe Tomatoes

Market Fresh Berries

Avocado

Smoked Salmon*

Hard-Boiled Eggs*

Spinach

Kale

BEVERAGES

Orange | Grapefruit
Carrot | Tomato | Cranberry
V Juice | Apple

Sparkling or Still Bottled Water
Small | Large

Soft Drinks

Small Pot Coffee | Tea (2-3 cups)
Large Pot Coffee | Tea (5-6 cups)

Espresso
Double

Cappuccino | Latte

Intelligentsia Cold Brew

Intelligentsia Nitro Cold Brew

Hot Chocolate with Whipped Cream

Skim | Low-Fat | Whole Milk
Soy Milk | Almond Milk

All Day Dining Daily from 11:30 am to 10:30 pm

STARTERS

SOUP OF THE DAY

SHRIMP COCKTAIL*
Wasabi Cocktail Sauce | Lemon Tarragon Aioli

WAGYU BEEF SLIDERS
White Cheddar | Pickles | Garlic Aioli

ATRIO MEATBALLS*
Marinara | Grilled Country Bread

MEZZE PLATTER
Hummus | Baba Ganoush | Olives | Dolmas
Fried Haloumi Cheese | Pita

CHICKEN WINGS*
Choice of Sauce: Thai Sweet Chili
Honey Barbecue | Sriracha Brown Butter

SALADS & SANDWICHES

SEASONAL GREEN SALAD*
Cherry Tomatoes | Cucumbers
Add Grilled Chicken
Grilled Shrimp | Grilled Steak

ATRIO CLUB SANDWICH*
Grilled Chicken | Fried Egg | Bacon | Lettuce
Tomato | Avocado Spread

COBB SALAD*
Avocado | Bacon | Egg | Pickled Onions
Blue Cheese | Grilled Chicken

MARINATED STEAK WRAP*
Sautéed Mushrooms | Pickled Onions
Roasted Tomato Relish
Horseradish Aioli

CLASSIC CAESAR SALAD*
Focaccia Croutons | Shaved Parmigiano
Add Grilled Chicken
Grilled Shrimp | Grilled Steak

CAPRESE SANDWICH
Tomato | Mozzarella | Pesto | Arugula

ATRIO BURGER*
White Cheddar | Lettuce | Pickles
Tomatoes | Garlic Aioli

Sandwiches served with choice of French Fries or Seasonal Green Salad

All Day Dining *(continued)*

ENTREES *(Served with choice of one side)*

ROASTED SALMON*
Lemon Herb Butter

12 OZ. NEW YORK STRIP STEAK*
Cabernet Sauvignon Reduction

ROASTED JOYCE FARMS
HERITAGE CHICKEN*
Dijon Pan Jus

ORGANIC TOFU STIR-FRY
Baby Bok Choy | Peppers | Mushrooms
Ginger | Carrots | Steamed Jasmine Rice

SIDES

Sautéed Wild Mushrooms
Grilled Asparagus
Steamed Jasmine Rice
Sautéed Baby Kale
Seasonal Vegetables
French Fries
Mashed Potatoes
Roasted Cauliflower

SWEET DELIGHTS

NEW YORK STYLE CHEESECAKE
Berry Compote

MOLTEN CHOCOLATE CAKE
Macerated Berries

APPLE CRUMBLE
Caramel | Vanilla Gelato

DAILY SELECTION OF GELATO
Choice of Three Scoops

PIZZAS

MARGHERITA PIZZA
San Marzano Tomatoes | Fresh Mozzarella
Fresh Basil

BUILD-YOUR-OWN PIZZA*
Choice of Two Toppings
Sausage | Pepperoni | Onions
Peppers | Mushrooms | Sliced Olives
Each Topping Additional

PASTA

BUCATINI POMODORO
Roasted Plum Tomatoes | Toasted Garlic
Chili Flakes | Basil

CHEF'S PASTA
Seasonal Selection

Late Night Dining Daily from 10:30 pm to 6:00 am

LATE NIGHT SNACKS

CHICKEN WINGS*

Choice of Sauce:

Thai Sweet Chili

Honey Barbecue | Sriracha Brown Butter

CLASSIC CAESAR SALAD

Focaccia Croutons | Shaved Parmigiano

Grilled Chicken, Grilled Shrimp or

Grilled Steak additional

TWO EGGS ANY STYLE*

Choice of French Fries

or Mixed Green Salad

BUILD-YOUR-OWN PIZZA*

Choice of Two Toppings:

Sausage | Pepperoni | Onions

Peppers | Mushrooms | Sliced Olives

SEASONAL GREEN SALAD

Cherry Tomato | Cucumbers

Grilled Chicken, Grilled Shrimp or

Grilled Steak additional

MEZZE PLATTER

Hummus | Baba Ganoush | Olives | Dolmas

Fried Haloumi Cheese | Pita

BUCATINI POMODORO

Roasted Plum Tomatoes | Toasted Garlic

Chili Flakes | Basil

ATRIO BURGER

White Cheddar | Lettuce | Pickles

Tomatoes | Garlic Aioli

Choice of French Fries

or Seasonal Green Salad

GRILLED CHICKEN CLUB SANDWICH*

Bacon | Lettuce | Tomato | Avocado Spread

Choice of French Fries or Seasonal Green Salad

SWEET DELIGHTS

NEW YORK STYLE CHEESECAKE

Berry Compote

MOLTEN CHOCOLATE CAKE

Macerated Berries

APPLE CRUMBLE

Caramel | Vanilla Gelato

DAILY SELECTION OF GELATO

Choice of Three Scoops

For the Young Traveler

BREAKFAST

SELECTION OF CEREAL
Sliced Strawberries

GREEK YOGURT
Market Berries and Honey

STEEL CUT OATMEAL
Brown Sugar and Raisins

ONE EGG COOKED "YOUR WAY"*
Bacon or Sausage

TWO EGG OMELET*
Choice of Filling
Bacon or Sausage

PANCAKES
Country Butter and Seasonal Berries
Toppings additional:
Banana | Blueberry | Chocolate Chips

SOMETHING SWEET

MARKET FRESH FRUIT SALAD

CHOCOLATE CHIP
COOKIES AND MILK

BROWNIE SUNDAE
Vanilla Ice Cream
Chocolate Sauce

SELECTION OF ICE CREAM
Choice of Two Flavors

YOUNG TRAVELER MEALTIME

Choice of Veggie Sticks | Steamed Veggies
or French Fries

GRILLED CHEESE SANDWICH

PEANUT BUTTER
AND JELLY SANDWICH

CRISPY CHICKEN FINGERS*

GRILLED CHICKEN BREAST*

ALL DAY DINING

CHICKEN NOODLE SOUP*

GREEN SALAD
Crunchy Vegetables
Ranch Dressing

ATRIO CHEESE PIZZA

ATRIO PEPPERONI PIZZA*

SPAGHETTI AND MEATBALLS*
Marinara Sauce

SLIDERS*
American Cheese
French Fries

Beverages

COLD BEVERAGE

SOFT DRINKS

Coca-Cola
Diet Coke
Sprite
Ginger Ale
Club Soda
Tonic

JUICES

Orange | Grapefruit | Carrot
Tomato | Cranberry | Apple | V8

BOTTLED WATERS

Sparkling or Still Bottled Water
Small | Large

Intelligentsia Cold Brew

Intelligentsia Nitro Cold Brew

Skim | Low-Fat | Whole Milk
Soy Milk | Almond Milk

HOT BEVERAGE

Small Pot Coffee | Tea (2-3 cups)
Large Pot Coffee | Tea (5-6 cups)

Espresso
Double

Cappuccino | Latte

Hot Chocolate with Whipped Cream
Prepared with Whole Milk

DOMESTIC BEER

Samuel Adams
Brooklyn Lager
Miller Lite
Bud Light
Budweiser
Michelob Ultra
Blue Moon
O'Douls
(Non-alcoholic)

IMPORTED BEER

Amstel Light
Corona
Stella Artois
Heineken
Guinness
Dos Equis

White Wines

CHARDONNAY

Smoke Tree, Sonoma County, CA
Sonoma Cutrer, *Russian River Ranches*, Sonoma, CA
Stag's Leap Wine Cellars Karia, Napa Valley, CA

SAUVIGNON BLANC

Matanzas Creek, Sonoma County, CA
Domaine Reverdy Ducroux Sancerre, Loire, FR
Cloudy Bay, Marlborough, NZ

OTHER WHITES & ROSÉ

Pinot Grigio, Terlato Family, Friuli, IT
Riesling, Chateau St. Michelle, *Eroica*, Columbia Valley, WA
Rosé, Elouan, OR
Rosé, Cht. d'Esclans, *Whispering Angel*, C. Provence, FR

CHAMPAGNE & SPARKLING WINE

La Marca Prosecco, Veneto, D.O.C., IT
Domaine Chandon, Brut Classic, CA
Veuve Clicquot, Yellow Label, Champagne, FR, 375mL
Veuve Clicquot, Yellow Label, Champagne, FR
Moët et Chandon Brut Impérial, Champagne, FR 187mL
Moët et Chandon Brut Impérial, FR
étoile Rosé, Carneros, CA

Red Wines

CABERNET SAUVIGNON

Columbia Crest H3, Horse Heaven Hills, WA
Oberon, Napa County, CA
Stags' Leap Winery, Napa Valley, CA
Silver Oak, Alexander Valley, Sonoma, CA

PINOT NOIR

La Crema, Monterey, CA
Lange, Willamette Valley, OR
Davis Bynum, *Jane's Vineyard*, Russian River Valley, CA

OTHER REDS

Malbec, Bodega Norton Reserva, Mendoza, AR
Red Blend, Conundrum, CA
Merlot, Swanson, Napa Valley, CA
Sangiovese, Argiano, IT
Tempranillo, Torres Celeste Crianza, DO Ribera del Duero, ES

A more extensive selection of wines, beers and spirits is available upon request.

