

# BREAKFAST | IN-ROOM DINING

AVAILABLE 7:00 a.m. – 11:30 a.m. daily | TO ORDER, DIAL 54

All in-room dining orders are subject to applicable state and local taxes, a \$10 delivery fee, and a 22% administrative/service charge, which includes gratuity.

## HEALTHY START

### McCann's Steel Cut Oatmeal (V) 14

brown sugar, raisins, side of honey  
choice of milk: nonfat, 2%, whole, almond, soy, oat

### Vanilla Overnight Oats (V, GF, N) 15

almond milk, blueberries, sunflower seeds, wild dried cherries,  
bananas, agave syrup

### Greek Yogurt and Seasonal Fruit (VEG, N) 17

house-made granola, wildflower honey

### Season's Best (V, GF, DF) 18

local seasonal fresh fruits

### Avocado Toast (VEG, DF) 18

cage-free hard-boiled eggs, tomatoes, micro greens,  
extra virgin olive oil, nine-grain toast

### Smoked Atlantic Salmon\* 22

smoked Atlantic salmon, fried capers, pickled onion, tomatoes,  
herb cream cheese, house-made everything bagel

## SWEET

### Orange Vanilla Pancakes (VEG, N) 21

whipped lemon mascarpone, candied pecans

### French Toast (VEG) 21

texas toast, blueberry compote, vanilla whipped cream

### S'mores Waffle (VEG) 21

chocolate chips, marshmallow fluff, graham cracker crumble,  
chocolate maple syrup

### Buttermilk Pancakes (VEG) 18

fresh strawberries, vanilla whipped cream

### Gluten Free Pancakes (VEG, GF) 20

fresh strawberries, vanilla whipped cream

## SIDES

toast, choice of: white, wheat, sourdough, rye or English muffin (VEG) 7

gluten free toast (GF) 7

butter or chocolate croissant (VEG) 7

naturally uncured bacon (GF, DF) 9

pork sausage (GF, DF) 9

chicken sausage (GF, DF) 9

## EGGS

*served with signature herb-parmesan smashed potatoes or sliced  
tomatoes, and choice of toast*

### Two Eggs Any Style\* 22

cage-free eggs, choice of meat: natural uncured bacon,  
chicken sausage, pork sausage

### The Omelet\* 23

three cage-free eggs, onions, peppers, ham, tomatoes, cheddar cheese

### The Egg White Omelet\* 23

three cage free egg whites, caramelized onions, natural uncured bacon,  
swiss cheese

### Steak and Eggs\* 32

New York striploin, two cage free eggs any style, hollandaise sauce

## REGIONAL

### Soyrizo Scramble (V, GF)\* 24

marinated tofu, black beans, onions, peppers, pico de gallo, avocado,  
tortilla chips

### Corned Beef Hash\* (DF) 24

two cage-free eggs any style, potatoes, onions, peppers, green chili sauce

## KIDS

### Cereal 7

choice of cereal and choice of milk

### Kid's Mountain Breakfast\* 11

two cage-free scrambled eggs and two chicken sausages

### Pancakes 11

buttermilk short stack served with maple syrup and topped with fresh  
seasonal berries and whipped cream

### Waffles 11

half Belgian waffle served with maple syrup and topped with fresh  
seasonal berries and whipped cream

*\*kid's menu is for children 12 & under only*

(V) - vegan (VEG) - vegetarian (GF) - gluten free (N) - nuts (DF) - dairy free

Please notify us if you have any food allergies. House-made pastries are not made in a nut-free environment.

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