

# BREAKFAST MENU



## FROM THE PANTRY

**CHIA SEED PUDDING** *vgn gf* 14

dark chocolate, blueberries, strawberries,  
toasted almonds

**STEEL-CUT OATMEAL** *v* 12

banana, berries, superfood seed mix,  
local honey

**AVOCADO TOAST** 15

sourdough toast, baby heirloom tomato,  
arugula, everything seasoning  
add one cage-free egg\* 3

**SEASONAL FRUIT PLATE** *v* 14

fruit, citrus, mixed berries, greek yogurt,  
house granola

## BATTERS

**BUTTERMILK PANCAKES** *v* 16

brûléed banana, candied walnuts,  
salted butter, warm maple syrup

**CHALLAH FRENCH TOAST** *v* 17

strawberry compote,  
lemon mascarpone,  
warm maple syrup

## BREAK AN EGG

**CREATE YOUR OWN OMELET** *gf* 19

ham, bacon, sausage, corned beef,  
cheddar cheese, mozzarella cheese,  
peppers, onions, tomatoes, mushrooms,  
spinach, served with breakfast salad,  
crispy potatoes

**GRAINS AND GREENS BOWL** *vgn* 15

red quinoa, farro, black beans, roasted  
sweet potato, chef's mix mushrooms,  
baby kale, salsa verde  
add one cage-free egg\* 3

**EGGS BENEDICT\*** 18

poached eggs, pecanwood-smoked  
shoulder bacon, hollandaise,  
crispy potatoes

**CAGE-FREE EGGS\*** *gf* 17

two eggs, choice of bacon, pork or chicken  
sausage, crispy potatoes

## REGIONAL SPECIALTIES

**QUICHE OF THE DAY** 16

served with breakfast salad

**CORNED BEEF HASH** 17

house-made grilled corned beef hash, served with two eggs any  
style, breakfast salad, your choice of toast

## SIDES

**SLICED AVOCADO** 4**TWO EGGS ANY STYLE\*** 6**PORK SAUSAGE** 5**CHICKEN SAUSAGE** 6**HYATT SIGNATURE  
BACON** 6**TOAST** 5

multigrain, sourdough or  
gluten-free toast

**ENGLISH MUFFIN** 5**CRISPY POTATOES** 5**BAGEL** 5

## BEVERAGES

**COFFEE**

regular or decaf 3

espresso 4

latte 6

cappuccino 6

americano 5

**MILK** 4

whole, 2%, skim, almond,  
oat or soy

**ROAR TEA** 4

wild mint

spiced chai

apple crisp

breakfast roar

tropical passion

earl grey

**JUICE** 5

orange, cranberry or pineapple

*gf* gluten-free | *v* vegetarian | *vgn* vegan | *df* dairy-free

Please advise our associate if you have any food allergies or special dietary requirements.

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

Local sales/health tax is already included. 15% service charge will be added to the check.