

# Breakfast Menu

## Breads & Grains

Butter Croissant | \$6

Selection of Danish Pastries | \$14

Toast | \$4.50

White | Whole Wheat | Multigrain | NY Bagel | Gluten-free | English Muffin

Served with a selection of  
Homemade Fruit Preserves, Honey, and Butter

Assorted Individual Breakfast Cereal | \$8

Corn Flakes | Raisin Bran | Shredded Wheat | Rice Krispies | Special K

Served with your choice of Milk:

Fresh, Skim, Almond, Soy

## Eggs & More

Two Free Range Eggs | \$16

Any style, House Breakfast Potatoes, Choice of Toast

Tuckers Farm Omelet | \$18

3 Egg Omelet, Creamy Local Goats Cheese, Breakfast Potatoes

Florentine Omelet | \$18

3 Egg Omelet, Baby Spinach, Swiss Cheese, Breakfast Potatoes

Eggs Benedict | \$21

Smoked Ham, Grilled Asparagus, Hollandaise Sauce, English Muffin, Breakfast Potatoes

Aurora Benedict | \$27

Poached Eggs, Lump Jonah Crab, Smoked Salmon, Hollandaise Sauce, Asparagus,  
English Muffin, Breakfast Potatoes

French Toast | \$15

Vanilla Pain Brioche, Fresh Berries, Maple Syrup

Homemade Buttermilk Pancakes | \$19

Fresh Berries, Maple syrup

Smoked Salmon Bagel | \$24

Cream Cheese, Arugula, Avocado, Red Onion

Fresh Fruit Platter | \$19

Seasonal Fruits



## Sides

\$8 each

Applewood Smoked Bacon  
Cumberland Pork Sausage Link  
House Breakfast Potatoes  
Chicken Sausage  
Turkey Bacon  
Grilled Asparagus  
Sautéed Mushrooms

## Healthy & Organic Breakfast Bowls

Greek Style Yoghurt | \$14  
House Made Granola, Fresh Berries

Acai Bowl | \$15  
Toasted Oats, Peanut Butter, Sunflower Seeds,  
Berries

Chia Bowl | \$16  
Coconut Milk, Dates, Candied Nuts, Lychee,  
Fresh Berries

## Coffee/ Tea

Freshly Brewed Coffee | \$5  
Regular or Decaffeinated

Italian Coffee | \$6  
Espresso  
Cappuccino  
Latte

Teas | \$5  
English Breakfast  
Green Tea  
Earl Grey  
Peppermint  
Chamomile



17% Service charge will be added to your bill  
For parties of 8 or more, an additional 3% will be added