

AMERICANO

BREAKFAST

LIGHT

Housemade granola with local wildflower honey and house made yogurt 10.

Market selection of sliced and whole fruit with house made yogurt or cottage cheese 10.

Giusto's steel cut oatmeal served with dried fruit compote and brown sugar 8. *add berries \$4.*

Smoked salmon plate served with sliced red onion, capers, dill cream cheese and toasted bagel 14.

Selection of dried cereal 5.

BAKERY

Banana pancakes served with pecan butter and Vermont maple syrup 12.

Acme Bread French toast served with berries and crème fraiche 14.

Local pastries-made daily 10.

croissants / pain au chocolate / danish / muffins

EGGS-*All eggs served with choice of Yukon Gold potatoes or side of fruit.*

Two eggs any style with bacon or chicken apple sausage and choice of toast 14.

Warm Acme sourdough bread with avocado and sunny side up eggs 15.

Eggs Benedict with prosciutto, tomatoes, hollandaise and a English muffin 16.

Heirloom Organic's spinach and chive omelet with smoked scamorza cheese and choice of toast 14.

Heritage berkshire ham and Jarlsberg swiss cheese omelet with choice of toast 15.

Wild mushroom scramble with Grana-Padano cheese, truffle oil and choice of toast 16.

Short rib and green onion hash with poached eggs, Pecorino-Romano and choice of toast 15.

ALSO

Applewood smoked bacon 5.

Chicken apple sausage 5.

Whole wheat, rye, sourdough toast or English muffin 4.

Toasted bagel with cream cheese 5.

Side of market fruit 6.

FRESH JUICES AND DAIRY

Orange 4.

Grapefruit 4.

Apple 4.

Tomato 3.5

Pomegranate 5.

Whole milk 3.5

2% milk 3.5

Non-fat milk 3.5

Soy milk 3.5

EQUATOR COFFEE AND TEAS

Organic coffee 4.

Organic espresso 3.5

Cappucino 4.5

Americano 4.5

Latte 4.5

Mocha 5.

Earl Grey 6.

Sencha Green 6.

Organic Chamomile 6.

English Breakfast 6.

Forest Mint 6.

Equator Chai 6.

In-room dining orders are subject to an 18% service charge, a \$3 delivery charge and 8.5% sales tax