



# Breakfast

To ensure the freshest and most seasonal ingredients, our menus change daily.

This published menu is subject to change.

## Today's Fruit and Vegetable Juices

Orange, Grapefruit, Apple or Carrot \$ 6

Ginger, Carrot & Lime \$ 8

## Freshly Baked Pastries \$ 10

Accompanied with Butter & Artisan Marmalades

## Toasted Artisanal Breads \$ 8

Choice of Sourdough, Multi-Grain, Rye or Cinnamon Raisin with Butter Artisan Marmalades

## Toasted Sesame Bagel \$ 14

Smoked Salmon & Cream Cheese Hard Boiled Egg, Sprouts & Tomato

## Continental Breakfast \$ 24

Freshly Squeezed Fruit or Vegetable Juice Coffee or Tea Freshly Baked Pastries with Butter Croissant, Chocolate Croissant or Danish Seasonal Fruit Selection

## European Breakfast \$ 28

### For Two \$ 56

Freshly Squeezed Fruit or Vegetable Juice Coffee or Tea Freshly Baked Breads Aged Cheddar & Smoked Gouda Black Forest Ham Seasonal Fruit Selection

## Capella Breakfast \$ 34

Freshly Squeezed Fruit or Vegetable Juice Coffee or Tea Sourdough, Multi-Grain, Rye or Cinnamon Raisin Seasonal Fruit Selection Two Eggs of Your Choice Served with **Your Choice of Two Additional Sides:** Rosemary Roasted Potatoes, Apple Wood Smoked Bacon Local Breakfast Sausages Grilled Tomatoes, Turkey Bacon

## Fresh Fruits and Yogurt

Seasonal Fruit Plate \$ 12

Probiotic Yogurt \$ 10

Crunchy Organic Oats Granola with Cherry Compote

## Cereals

**Assorted Cereals** \$ 6

Choice of Milk or Yogurt

**Steel Cut Oatmeal** \$ 10

Cinnamon, Almond & Apples

**Homemade Bircher Muesli** \$ 10

Yogurt, Diced Almonds & Dried Apricots

**Cinnamon Raisin Brioche French Toast** \$ 14  
Vanilla Cream & Maple Syrup

**Freshly Baked Waffles** \$ 16

Vanilla Cream & Maple Syrup Candied Walnuts & Berry Compote

**Classic Blueberry Pancakes** \$ 16

Maple Syrup & Whipped Vanilla Butter

**Two Farm Fresh Eggs** \$ 14

Scrambled, Fried, Poached or Omelet with Choice of Onions, Mushrooms Virginia Ham, Tomatoes, Peppers, Aged Cheddar, Goat Cheese or Monterey Jack

## Served with Your Choice of Two Additional Sides:

Rosemary Roasted Potatoes, Grilled Tomatoes Apple Wood Smoked Bacon, Turkey Bacon Local Breakfast Sausages

**Stachowski Chorizo & Baked Eggs** \$ 14

Scallions & Smoked Tomato Sauce

**Eggs Florentine** \$ 16

Smoked Salmon & Poached Eggs Sautéed Spinach & Hollandaise

**Pastrami Hash** \$ 18

Free Range Egg Sunny Side Up Yukon Gold Potato, Confit Onion & Gordy's Pickle

**Steak & Egg** \$ 22

8 oz. Sirloin & Fried Free Range Egg King Oyster Mushroom & Onion Confit

**Additional Sides** \$ 6

Rosemary Roasted Potatoes, Grilled Tomatoes Local Breakfast Sausages, Turkey Bacon Apple Wood Smoked Bacon

## Hot Beverages

Freshly Brewed Coffee Pot \$ 8

Espresso \$ 5

Double Espresso \$ 6

Cappuccino \$ 6

Café Latte \$ 6

**Pot of Loose Leaf Tea** \$ 7

English Breakfast

Earl Grey

Chamomile

Darjeeling

Green Tea

Mint & Fresh Tea

Verbena Tea

Whole, Low Fat & Skim Milk \$ 4

Hot Chocolate \$ 7

Consumer Advisory

Consuming raw or undercooked meat, poultry seafood, shellfish or eggs may increase your risk of food borne illness.