

## Breakfast Bowls *Choose 2*

Creamy Almond Overnight Oats: Rolled oats with Greek yogurt, coconut milk, almonds, chia seed, and agave with toasted almonds and seasonal fresh fruit (Cals: 540)

Farro with pickled carrot and poached egg (Cals: 400)

Hard boiled egg, stone ground grits, tender maple belly, blistered tomato, pickled Serrano chile (Cals: 560)

Poached egg, masala spiced lentils, shaved broccoli, roasted sweet potato, toasted almond, scallions, onion chutney (Cals: 710)

Farrotto with bacon, scallions and roasted root vegetables (Cals: 350)

Wheatberry porridge and garlicky greens (Cals: 560)

**10.09 per person**

# *A la Carte*

Assorted bagels and spreads (Cals: 240-340)

**2.99 per person**

Freshly-baked croissants (Cals: 350)

**3.09 per person**

Assorted Danish (Cals: 270-390)

**3.09 per person**

Assorted freshly baked muffins (Cals: 140-420)

**2.59 per person**

Yogurt parfait with fresh berries and granola (Cals: 250)

**2.69 per person**

Overnight oats (min 10 ppl) (Cals: 300-540)

**2.89 per person**

Avocado toast (Cals: 230-270)

**2.59 per person**

Bacon, pork sausage, turkey sausage or ham (Cals: 45-70)

**1.75 per person**

Seasonal fresh fruit display (Cals: 60)

**3.59 per person**

Artisan charcuterie & cheese board (Cals: 210)

**6.19 per person**

Ham & Swiss cheese quiche (Cals: 390)

**2.79 per person**

Greek yogurt (Cals: 70-90)

**3.79 per person**

Tuscan kale, roasted pepper & goat cheese quiche (Cals: 230)

**2.79 per person**

Hardboiled hen eggs (Cals: 70)

**0.99 per person**

Ancient grain oatmeal (min 10 ppl)

**2.59 per person**

New York smoked salmon platter (min 10 ppl) (Cals: 70)

**7.39 per person**

