



# BREAKFAST

BREAKFAST SERVED 7AM-11AM DAILY  
HOTEL LOCATION | Portico | 1st floor



# LUNCH

LUNCH SERVED 12PM-3PM DAILY  
HOTEL LOCATION | Portico | 1st floor

**French Toast Sticks.....\$16**

Chai Custard Battered Brioche Sticks, Warm Bourbon Cherry Compote, Maple Syrup and Mint Sugar. Comes with Fruit.

**Monte Cristo.....\$21**

Jam, Gruyere, Chai Custard Battered French Toast, House-made Berry Jam. Comes with fruit.

**Stuffed Crepes.....\$14**

Three Crepes, House-made Berry Jam, Whipped Cream, Maple Syrup, Powdered Sugar and Fresh Mint. Comes with Fruit

**Vegetable Frittata.....\$15**

Spinach, Piquillo Peppers, Fried Artichoke Hearts, Herbed Goat Cheese, Mustard Seed Caviar and Parsley.

**Avocado Toast.....\$18**

Three Avocado Relish Stuffed Piquillo Peppers, Toasted Baguette and Cilantro Lime Crema. Add a Fried Egg for \$1. Comes with Potatoes.

**Steak and Eggs.....\$20**

Marinated Flank Steak, Crispy Potatoes, Grilled Poblano Peppers and Onions, Two Eggs, Chimichurri and Parsley.

**Fried Egg Sandwich.....\$17**

Bacon, Lettuce, Tomato, Caramelized Onions, Two Sunny Eggs and Chipotle Aioli on Toasted Sourdough. Comes with Potatoes.

**Eggs Portico.....\$20**

Two Poached Eggs, Canadian Bacon, Crispy Prosciutto, Black Truffle, Burnt Forest Hollandaise and Fennel on a Toasted English Muffin. Comes with Potatoes.

## BREAKFAST SIDES

- Fresh Cut Fruit.....\$4**
- Eggs to Order.....\$2**
- Thick Cut Bacon.....\$5**
- French Toast, Plain.....\$6**
- English Muffin.....\$2**

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Tostones.....\$12**

Twice Fried Plantains, Cherry Tomato & Shallot Relish, Jalapeno Honey, Sea Salt, Herbs

**Salt Crusted Tomato Hummus.....\$9**

Salt Crusted Tomato Hummus, House-made Garlic Roti, Toasted Pine Nuts, Za'atar, Parsley

**Peppers on Toast.....\$16**

Avocado Stuffed Piquillo Peppers, Toasted Baguette, Chipotle Aioli, Herbs

**Cheesy Pull Apart Bread.....\$14**

Roasted Garlic and Parmesan Spread, Dill Havarti, Toasted Focaccia, Olive Oil, Herbs |tomato sauce \$4

## SOUPS & SALADS

Please see server for seasonal selections

## HANDHELDS

**Pit Beef Sandwich.....\$16**

Thin Sliced Beef Top Round, Marinated Red Onion, Baltimore Tiger Sauce, Brioche Roll

**Milk Braised BLT.....\$18**

House-made Braised Pork Belly, Lettuce, Tomato, Garlic Aioli, Toasted Sourdough

**Muffuletta.....\$18**

Smoked Ham, Salami, Mortadella, Gruyere, Provolone, Marinated Olive Relish, Garlic Aioli, Toasted Sesame Round

## SLICES

**Bacon Bleu.....\$14**

Bacon, Bleu Cheese Crumbles, Fig Jam, Mozzarella, Garlic Oil, Herb Salad

**Garden.....\$15**

Delicata Squash, Cherry Tomato, Marinated Red Onion, Mozzarella Red Sauce, Truffle Oil

**Prosciutto and Apple.....\$15**

Prosciutto, Granny Smith Apple, Arugula, Goat Cheese, Mozzarella, Garlic Oil, Sea Salt

**Formaggio.....\$14**

Goat Cheese, Parmesan, Mozzarella, English Stilton, Red Sauce, Garlic Oil, Herbs

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