



BREAKFAST

FRESH START

- MARKET FRUIT PLATE 18 v

SEASON’S BEST SELECTION, BERRIES, GREEK YOGURT
- SEASONAL BERRY BOWL 16 v GF

WHIPPED CRÈME FRAICHE
- STEEL CUT OATMEAL 18 VG

SEASONAL BERRIES, BANANA, BROWN SUGAR
- GREEK YOGURT BOWL 18 v

HOUSE GRANOLA, BLUEBERRIES, INFUSED HONEY
- SCOTTISH SMOKED SALMON 25

HEIRLOOM TOMATOES, SPROUTED GREENS, CAPERS, SHALLOTS, EVERYTHING BAGEL
- BREAKFAST PASTRY BASKET (THREE SELECTIONS) 16 v

CROISSANT, CHOCOLATE CROISSANT, DANISH, MUFFIN SELECTION, TOAST

BREAKFAST PACKAGES

SERVED WITH CHOICE OF JUICE AND LA COLOMBE COFFEE OR TEA SELECTION

- THE CONTINENTAL 32 v

BREAKFAST PASTRY BASKET, SEASONAL FRUIT SELECTION
- THE LANGHAM 35

TWO EGGS, COUNTRY SAUSAGE, BACON, ROASTED TOMATO, SAUTÉED MUSHROOMS, HASH BROWNS

A LA CARTE

- TWO EGGS “YOUR WAY” 24

SERVED WITH CHOICE OF APPLEWOOD BACON, COUNTRY SAUSAGE OR CHICKEN APPLE SAUSAGE
- AVOCADO TOAST 24 D

POACHED EGGS, PICKLED ONIONS, EVERYTHING SEASONING, GRILLED SOURDOUGH
- OMELET “YOUR WAY” 26

THREE EGG OMELET WITH YOUR CHOICE OF FILLINGS: HAM, CHORIZO, BACON, SMOKED SALMON, TOMATO, BELL PEPPER, FRESH HERBS, SPINACH, ONION, MUSHROOM, MOZZARELLA, CHEDDAR, FETA, GRUYERE, BOURSIN
- VEGAN SCRAMBLE 22 VG

PLANT BASED EGG SUBSTITUTE, VEGAN SAUSAGE, SPINACH, BELL PEPPERS, SWEET ONIONS, TOMATOES
- HUNTINGTON BENEDICT 28

GRIDDLED CANADIAN BACON, POACHED EGGS, HOLLANDAISE SAUCE, ENGLISH MUFFIN
- HUEVOS RANCHEROS 24 GF

TWO FRIED EGGS, CORN TORTILLAS, BLACK BEANS, AVOCADO, CHILE TOMATO SAUCE
- GRIDDLED BRIOCHE TOAST 18 v

MACERATED BERRIES, WHIPPED RICOTTA, INFUSED HONEY
- BUTTERMILK PANCAKES 18 v

CHOCOLATE CHIPS, BANANAS, OR NUTELLA

SIDES

- MARKET BERRIES 10 VG GF
- SEASONAL FRUIT 10 VG GF
- AVOCADO 9 VG GF
- SLICED HEIRLOOM TOMATOES 9 VG GF
- APPLEWOOD BACON 9 GF D
- COUNTRY PORK SAUSAGE 9
- CHICKEN APPLE SAUSAGE 9 GF
- VEGAN PLANT BASED SAUSAGE 9 VG GF
- GRILLED BLACK FOREST HAM 9 D GF
- SCOTTISH SMOKED SALMON 11 D GF
- HASH BROWN POTATOES 9 v

LA COLOMBE COFFEE

- DRIP COFFEE 6
- DOUBLE ESPRESSO 10
- LATTE 10
- CAPPUCCINO 10

CHILLED JUICE 9

- ORANGE, GRAPEFRUIT, APPLE
- CRANBERRY, PINEAPPLE, TOMATO

LOOSE LEAF TEA 9

- EMPEROR’S BREAKFAST
- EARL GREY CRÈME
- MERIDIAN CHAI
- THREE RIVERS GREEN
- VERBENA MINT
- BLOOD ORANGE ROOIBOS

CHEF DE CUISINE: MATTHEW SPRISTER
SOUS CHEF: DENISE RUIZ

D – DAIRY FREE, G – GLUTEN FREE, V – VEGETARIAN VG – VEGAN
FOR YOUR CONVENIENCE A 20% SERVICE CHARGE IS ADDED TO PARTIES OF EIGHT OR MORE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

CHILDREN'S MENU

SUGGESTED FOR CHILDREN UNDER 10 YEARS OLD

CHEERIOS, SLICED BANANA 8 v

STEEL CUT OATMEAL, BROWN SUGAR 10 v

FRUIT YOGURT, FRESH STRAWBERRIES 10 v

BRIOCHE FRENCH TOAST, SLICED BANANA, POWDERED SUGAR 12 v

PETITE PANCAKES, WHIPPED CREAM 12 v

CHOICE OF CHOCOLATE CHIP OR BLUEBERRY

ONE EGG "YOUR WAY" WITH BACON OR SAUSAGE 12 GF