

BREAKFAST MENU

BRÛ LÉED GRAPEFRUIT GF Pink Grapefruit, Raw Sugar

OATMEAL BOWL GF Brown Sugar, Cinnamon, Cream, Fresh Blueberries

SUNRISE CONTINENTAL GF Sliced Melons, Fresh Berries, Greek Yogurt, BPI Granola, Choice of Toast, English Muffin or Bagel *Vegan Yogurt Available

LOX & BAGEL* Smoked Salmon, Egg, Dill Cream Cheese, House Pickles, Tomato, Cucumber, Red Onion, Chili Crisp *GF Available

MUSHROOM TOAST* Mushrooms, Sherry Cream Sauce, Thyme, Poached Egg, Blistered Tomatoes, Sourdough, Parmesan, Chives, Lemon Oil *GF Available

TWO EGG OMELET* Choice of Three: Sausage, Bacon, Ham, Cheese, Onions, Peppers, Spinach, Mushrooms Toast & Seasoned Home Fries

> EGGS YOUR WAY* Two Eggs Any Style, Seasoned Home Fries, Toast Choice of Breakfast Sausage or Applewood-Smoked Bacon

TRADITIONAL EGGS BENEDICT* Canadian Ham, Hollandaise, Poached Egg, Seasoned Home Fries + Lobster

> FRENCH TOAST Cardamon Whipped Cream, Butter Pecans, Maine Maple Syrup

BPI BUTTERMILK PANCAKES
Butter, Maine Maple Syrup
+ Blueberries
+ Chocolate Chips

SIDES

Applewood-Smoked Bacon • Breakfast Sausage • Toast • Seasoned Home Fries Fruit Plate • Yogurt & Berries • Cold Cereal • Bagel • BPI Granola

> BEVERAGES Orange, Cranberry, Grapefruit, or Tomato Juice Coffee & Assorted Teas

SPECIALTY COFFEE Cappuccino & Lattes • Espresso • Double Espresso

Please inform your server of any allergies or dietary restrictions.

Gluten Free Bread Available Upon Request

EXECUTIVE CHEF Nikkol Mulligan FOOD & BEVERAGE MANAGER Michaela Quigley CULINARY DIRECTOR Cait Morris *CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS