

MATADOR ROOM

BREAKFAST MENU

Huevos Rancheros, Farm Egg, Fresh Corn Tortilla Fire Roasted Salsa	22
Two Eggs Any Style, Potatas Bravas, Tomato Salad	17
Omelet with Spinach, Goat Cheese and Pickled Chili* Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast	19
Egg White Omelet with Fresh Herbs* Mixed Greens Tomato Salad, Choice of Toast	19
Avocado Toast on Seven Grain Bread	15
Smoked Salmon Avocado Toast, Lime Zest, Espelette Pepper	21
Add Two Poached Eggs: \$5	
Buttermilk Pancakes with Berries	16

SIDES

Pork Sausage	7
Chicken Sausage	7
Applewood Bacon	7
Potatas Bravas	10

YOGURT & FRUIT

Greek Yogurt Parfait, Seasonal Compote, Granola	12
Coconut Chia Pudding, Fresh Berries, Hemp, Brazil Nuts	14
Seasonal Fruit Plate	16
Fresh Berries	6
Pastry Basket with Jam	10

JUICES

Orange - Grapefruit - Pineapple - Cranberry - Apple 7

Fresh Cold Pressed Juice of the Day 12

SMOOTHIES

Banana, Granola, Honey, Milk 9

Strawberry, Blackberry, Raspberry, Blueberry, Honey, Milk 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase the risk of food borne illness*

A service charge of 18% will be added to your check

Chef Jean-Georges Vongerichte

Chef Ilkay Suuctugu