

MORNING BEVERAGES

Coffee \$5
Café Latte \$7
Hot Cocoa \$6

Espresso \$6
Café Mocha \$7
Selection of Juices \$7


Cappuccino \$7
Macchiato \$7
Organic Tea \$6

STARTERS

Artisan Bakery Basket \$18

Berry Yogurt Parfait \$16 
Local Honey, Granola, Almonds, Fresh Fruit

Steel Cut Irish Oatmeal \$15 
Mission Figs, Brown Butter Chantilly, Toasted Hazelnuts

Bircher Muesli \$16 
*Honey Cinnamon Rolled Oats, Almonds
Fresh Apples, Raisins, Dried Cranberries*

Mountain Muesli \$14 
*House-Made Granola, Fresh Apple & Banana
Almonds, Dried Fruits, Choice of Milk*

Seasonal Fruit Plate \$15 
Fresh Fruit, Honey Greek Yogurt

Scottish Smoked Salmon* \$24
*Heirloom Tomato & Cucumber Salad, Shaved Red Onion
Chive Cream Cheese, Sliced Apple, Egg, Capers Vinaigrette
Choice of Bagel*

Fruit Smoothie \$10 
Choice of Mixed Berry or Strawberry & Banana

GRIDDLE SPECIALTIES

Belgian Waffle \$18
*Caramelized Banana, Vanilla Bean Chantilly
Vermont Maple Syrup*

Sugar Crusted Brioche French Toast \$18
Mascarpone Mousse, Citrus Infused Syrup

Buttermilk Pancakes \$17
*Whipped Butter, Vermont Maple Syrup
Add Blueberries, Bananas, or Chocolate Chips: \$2*

EGG DISHES

Farm Fresh Eggs* \$19
*Two Eggs Any Style, Sliced Tomato, Breakfast Potatoes
Choice of Smoked Bacon, Ham or Sausage
Choice of 7 Grain, Sourdough Toast or English Muffin*

Build an Omelet* \$21
*Choose up to three ingredients:
Sweet Onions, Mushrooms, Peppers, Heirloom Tomatoes
Spinach, Bacon, Sausage, Ham, Aged Cheddar
Choice of 7 Grain, Sourdough Toast or English Muffin
Add additional ingredients: \$1*

Eggs Benedict*
*Two Poached Eggs, English Muffin
Hollandaise, Breakfast Potatoes
Choice of:*

*Canadian Bacon \$22
Local Smoked Trout \$25
Avocado \$20*

Huevos Rancheros* \$19
*Two Over Easy Eggs, Black Beans, Chorizo
Red Sauce, Aged Cheddar, Corn Tortillas*

Apex Signature Breakfast* \$25
*Two Poached Eggs, Buttermilk Biscuit, Arugula
Prosciutto, Black Truffle Parmesan Cream*

House-Made Pastrami Hash* \$24
*Two Poached Eggs, Golden Potatoes, Onions
Peppers, Pickled Green Tomatoes, Whiskey Jus*

Wellness Breakfast \$21 
*Egg White Scramble with Asparagus, Artichoke
Spinach, Onions & Roasted Peppers
Served with Bran Muffin & Cottage Cheese*

ON THE SIDE

*Turkey Bacon \$8
Smoked Bacon \$8
Country Pork Sausage \$9*

*Heirloom Tomatoes \$7
Breakfast Potatoes \$7
One Egg Any Style* \$3*

*Short Stack Pancake \$7
Seasonal Fruit Bowl \$9
Avocado \$6*

 *These items represent heart healthy options created in conjunction with Spa Montage.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*