

# BREAKFAST AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

<b>CONTINENTAL BREAKFAST</b>	<b>39</b>
An Assortment of Freshly Baked Pastries	
Freshly Squeezed Juice (Orange, Grapefruit, Carrot)	
La Colombe Coffee or Organic Teas	
<b>THE MARK BREAKFAST</b>	<b>44</b>
Two Organic Eggs Any Style, Roasted Potatoes, Seasonal Greens	
Choice of Flying Pigs Farm Ham, Applewood Smoked Bacon	
Salumeria Biellese Chicken-Jalapeno or Pork Sausage	
Toast (Seven Grain, White, Rye, Sourdough, Pumpnickel, Gluten Free, English Muffin, Bagel)	
Freshly Squeezed Juice (Orange, Grapefruit, Carrot)	
La Colombe Coffee or Organic Teas	
<b>HEALTHY ORGANIC BREAKFAST BOWLS</b>	<b>25</b>
Berry Yogurt Bowl - greek or non-fat yogurt topped with toasted oats & seeds, mixed with spices, fresh berries, honey, garnished with dried raspberries and bee pollen	
Acai Bowl - blended acai, blueberries, banana and coconut topped with peanut butter crispy oats, hemp seeds, goji berries, blueberries, banana and a touch of cinnamon	
Chia Bowl - chia combined with coconut milk, topped with fresh berries, raw cacao nibs brazil nuts, dates, goji berries and hemp seeds	
Please be advised that the breakfast bowls above may contain trace amounts of peanuts and tree nuts	
<b>FRUIT &amp; YOGURT</b>	
Seasonal Berries	18
Half Chilled Grapefruit	9
Glazed with Honey and Greek Yogurt	15
Seasonal Fruit Plate	21
Stewed Prunes, Choice of Heavy Cream or Yogurt (Non-Fat or Greek)	11
Yogurt (Non-Fat or Greek)	11
Banana and Berries	18
Banana, Berries and Granola	23
<b>CEREALS &amp; GRAINS</b>	
Irish Steel Cut Oatmeal, Dried Sour Cherries, Steamed Milk, Brown Sugar	17
House Made Granola, Choice of Milk or Yogurt (Non-Fat or Greek)	14
Banana and Berries	20
Special K, Frosted Flakes, Rice Krispies, Cheerios, Raisin Bran	10
Banana and Berries	16

We are committed to serve our guests local, organic and GMO-free products.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**EGGS (Organic & Local)**

Two Eggs Any Style, Roasted Potatoes	19
Wild Mushroom, Kale Frittata, Parmesan	29
Omelette, Gruyere Cheese, Spinach, Roasted Potatoes	26
Egg White Omelette, Herbs, Roasted Potatoes	27
Eggs Benedict, Roasted Potatoes (Choice of Ham or Smoked Salmon)	29
Toasted Egg Yolk Caviar	46
Egg Sandwich, Cheddar Cheese, Choice of Bacon or Ham	25

**GRIDDLE, SMOKED FISH AND BREAKFAST MEATS**

Buttermilk Pancakes, Sliced Banana, Mixed Berries	24
Gluten Free Almond Pancakes, Sliced Banana	29
Belgian Waffle, Seasonal Compote	24
French Toast, Sauteed Apples	25
"Russ and Daughters" Norwegian Smoked Salmon Toasted Bagel, Red Onion, Cream Cheese	28
Flying Pigs Farm Ham or Applewood Smoked Bacon	11
Salumeria Biellese Chicken-Jalapeno or Pork Sausage	11

**BREADS & BAKED GOODS**

Freshly Baked Pastry Basket	21
Toast (Seven Grain, White, Rye, Sourdough, Pumpernickel, Gluten Free, English Muffin)	7
Bagel (Plain, Sesame, Poppy, Whole Wheat, Cinnamon Raisin)	9
Avocado Toast (Seven Grain, Gluten Free)	18
Two Poached Eggs	23
"Russ and Daughters" Smoked Salmon	26
"Russ and Daughters" Smoked Salmon and Poached Eggs	30
Apricot Cherry Scone	10
Muffin (Pumpkin Cranberry, Omega2, Vegan Double Chocolate, Gluten Free Banana Chocolate)	9

**BEVERAGES**

Hot Chocolate, Marshmallow	9
Regular or Decaffeinated La Colombe Coffee	7
La Colombe Espresso	8
La Colombe Cappuccino or Latte	9
Kaori Matcha Latte, Almond Milk, Honey	11
Organic Teas (English Breakfast, Green, Peppermint, Earl Grey, Chamomile)	9

**JUICES & SMOOTHIES**

Green Juice	18
Spinach, Cucumber, Kale, Apple, Lemon, Ginger	
Ruby Red Juice	18
Carrot, Beet, Lemon, Orange	
Banana-Berry Smoothie	19
Greek Yogurt, Maple Syrup	