

## Beverages

8 Juices and Smoothies

10

Freshly Brewed Coffee or Decaffeinated Coffee

Espresso, Decaf Espresso, Cappuccino,

Café Latte, Café Americano

Selection of Teas

Breakfast, Earl Grey, Gun Powder, Jasmin, Thé Vert à la Menthe Touareg, Chamomile, Nuit d'été Hibiscus, Oolong Caramel Au Beurre Salé, The Darjeeling Freshly Pressed Fruit and Vegetable Juices

Orange / Grapefruit / Carrot

Healthy Start

Granny Smith Apple, Cucumber, Celery, Kale, Baby Spinach

Homemade Smoothies

Strawberry and Mango

Coconut Milk, Pineapple, Chia Seed

Cranberry & Orange

Greek Yogurt, Blueberry, Banana

## Continental Breakfast

25

Breakfast Pastry Duo, Preserves and Butter, Seasonal Assorted Fruit & Berries Choice of Freshly Pressed Juice, and Choice of Hot Beverage

HEALTHY START

Acai Bowl

Kiwi, Berries, Coconut, Almond, Chia, Flax Seed

House Roasted Granola

Dried Cherries, Yogurt, Mixed Berries

Organic Cottage Cheese

Toasted Almonds, Orange, Berries, Earth & Eat Honey

Steel Cut Oatmeal

Dried Cranberries and Brown Sugar



B<sub>AKERY</sub> 5

Each Served with Preserves and Butter	•			
Croissant	Pain au Chocolat	Blueberry Scones		
Multigrain Croissant	Blueberry and Bran Muffins	Banana and Walnut Bread		
Almond Croissant	GF Chocolate Muffin	Ham, Green Onion, Chedd	Ham, Green Onion, Cheddar Scones	
Hay-Adams Tradition	IS			
Two Happy Hen Yard Fresh Eggs Served with Country Sausage or Applewood Smoked Bacon & Breakfast Potatoes			23	
Farm Fresh Mushroom Omelet Green Asparagus, Roasted Avocado, Cherry Tomato & Breakfast Potatoes			25	
Braised Merguez Sausage Beef Ragout, Parsley, Cilantro, Harissa, Poached Egg in a Skillet			26	
Hand Sliced Chesapeake Smoked Salmon  Hard Boiled Egg, Onion, Caper, Radish, Cucumber			26	
Green Lentil Casserole Chickpeas, Tofu, Tomato, Garam Marsala, Ginger, Scrambled Egg			22	
The Lafayette Eggs Royale Smoked Salmon or Canadian Bacon, English Muffin, Hollandaise & Breakfast Potatoes			26	
Avocado Tartine  Poached Egg, Gem Lettuce, Vine Ripened	d Cherry Tomato, Pickled Onion		22	
Sweet specialties	20	Accompaniments	9	
Oatmeal Soufflé (please allow 30 minutes) Toasted Georgia Pecans, Wild Berry Sauce		Applewood Smoked Bacon		
	2	Country or Chicken Apple Sausag	e	
Mascarpone Pancakes Berry Coulis and Graham Cracker Crumbs		Grilled Virginia Ham		
	nbs	Breakfast Potatoes		
Brioche French Toast		Assorted Berries		

A gratuity of 20% will be applied for large groups of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Sliced Almond, Caramelized Anjou Pear, Caramel Sauce