

Big3 RESTAURANT

Breakfast

Monday - Friday 7:00 am-11:00 am, Saturday & Sunday 7:00 am to Noon

Breakfast in a H u r r y - - - →

Leo’s Breakfast cornflakes with strawberries, choice of milk and coffee	9.30
Low-fat Granola with your choice of milk	8.50
House-made Low-fat Bircher Muesli with non-fat yogurt, strawberries & apples.....	8.50
Old-fashioned Irish Oatmeal raisins, walnuts and brown sugar.....	8.50
Organic Scrambled Eggs breakfast potatoes, bacon, toast	15.50
Continental Breakfast house-made muffin, butter croissant, scone, juice and coffee	15.50
Fresh Seasonal Fruit & Berries Plate pineapple, honeydew, cantaloupe, bananas, apples and watermelon.....	16.50

Hot from the GRIDDLE

Buttermilk Pancakes fresh strawberries, butter, and maple syrup	2 pancakes 8.50 / 3 pancakes 12.50
Traditional Belgian Waffle fresh strawberries and whipped cream, and maple syrup	12.50
Our Famous Apple-Oat Cakes caramelized apples, crème fraîche, and maple syrup	2 pancakes10.50 / 3 pancakes 13.50
Sourdough French Toast fresh strawberries, butter and maple syrup	2 pieces 10.50 / 3 pieces 13.50
Famous Lemon & Cottage Cheese Pancakes with crème fraîche.....	2 pancakes 11.50 / 3 pancakes 15.50

Hot from the Skillet - Omelets and Scrambles

Made with organic eggs. Served with choice of toast. Substitute fruit for potatoes \$2.00.

California Scramble ham, onion, tomato, sour cream, avocado, cheddar cheese, served with breakfast potatoes	16.50
Tofu Scramble turmeric, green onion, tomato, avocado and seasonal fresh fruit (vegan, no eggs)	15.50
Mushroom, Spinach and Jack Cheese served with breakfast potatoes.....	16.50
Farmer’s Market Omelet organic egg whites, roasted vegetables, Parmesan cheese and seasonal fresh fruit	16.50

~~~~ Hot Big 3 Favorites ~~~~

Two Eggs and Potatoes two organic eggs, breakfast potatoes, choice of toast	12.50
Big 3 Breakfast two organic eggs, breakfast potatoes, choice of bacon, Caggiano sausage or ham, choice of toast.....	15.50
“Jalisco” Chilaquiles red sauce, cheddar cheese, cilantro, avocado, salsa fresca, sour cream, two eggs.....	16.50
Breakfast Burrito organic scrambled eggs, chorizo and cheddar cheese, guacamole, salsa fresca and sour cream	16.50
Huevos Rancheros and Caggiano Chorizo Links organic eggs, black beans, cheddar cheese, with corn tortillas....	16.50
Catskill Double Smoked Salmon N.Y. style bagel, cream cheese, red onions, capers, lemon.....	17.50
Dungeness Crab Benedict poached organic eggs, baby spinach, tomatoes, breakfast potatoes, hollandaise sauce	17.50
Traditional Ham Benedict poached organic eggs, Caggiano Irish style bacon, breakfast potatoes, hollandaise sauce ...	16.50
“Niman Ranch” Natural 6 oz. New York Steak & Eggs breakfast potatoes, organic eggs	19.50

Breakfast Sides

Muffin, Scone or Croissant	4.50	Bagel with Cream Cheese	6.50
Hickory-Smoked Bacon	6.50	Two Organic Eggs	7.50
Caggiano Maple Pecan Pork Links	6.50	Fresh Seasonal Fruit Cup	8.50
Caggiano Chicken Apple Sausage Links	6.50	Dry Cereal Raisin Bran, Cheerios, Corn Flakes, Apple Jacks	
Caggiano Honey-Glazed Ham Steak	6.50	Mini Wheats, Special K, Fruit Loops, Frosted Flakes, ...	6.50
Roasted Potatoes	5.50	Berries	10.50
with caramelized onions, bell peppers		Organic Low-Fat Plain Yogurt & Berries ...	10.50
Fresh Grapefruit	5.50	Organic Saint Benoît Yogurt variety of flavors	8.50

Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.
As part of Fairmont’s commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible.
All cuisine is prepared without artificial trans fat.

18% gratuity will be added to parties of 8 or more. Substitutions will be charged accordingly; please ask your server for detailed pricing.

Chef de Cuisine Luis Sandoval