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 - - - →

- ***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*

Hickory-Smoked Bacon *6.50*

Caggiano Maple Pecan Pork Links *6.50*

Caggiano Chicken Apple Sausage Links *6.50*

Caggiano Honey-Glazed Ham Steak *6.50*

Roasted Potatoes *5.50*
with caramelized onions, bell peppers

Fresh Grapefruit *5.50*

Bagel with Cream Cheese *6.50*

Two Organic Eggs *7.50*

Fresh Seasonal Fruit Cup *8.50*

Dry Cereal *Raisin Bran, Cheerios, Corn Flakes, Apple Jacks Mini Wheats, Special K, Fruit Loops, Frosted Flakes,* ... *6.50*

Berries *10.50*

Organic Low-Fat Plain Yogurt & Berries ... *10.50*

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