



CROWN & ANCHOR

FROM OUR BUFFET

The Continental Breakfast 28

Fresh Pastries, Seasonal Fruit, Charcuterie, Cheese, Parfaits, Coffee, Smoothie, Juice of the Day

The Complete Breakfast 33

Continental, Eggs to Order, Daily Selection of Hot Breakfast Dishes Coffee, Smoothie, Juice of the Day

FRUITS & BERRIES

Sliced Seasonal Fresh Fruits (V) (GF) 14

Seasonal Berry Bowl (V) (GF) 16

Whole Grapefruit (V) (GF) 6

Açaí Bowl (V) 14

Mixed Berries, Banana, Chia Seeds, Toasted Coconut Flakes, Granola, Honey Drizzle, Dairy-Free Yogurt

YOGHURTS & CEREALS

Oatmeal with Cinnamon (V) 8

Choice of Cereal (V) 8

Includes your choice of milk Rice Krispies, Corn Flakes, Bran Flakes, Special K, Muesli

Yogurt (V) 6

Plain / Low Fat / Fruited/ Vegan

THE BAKERY

Basket (V) 14

Two Croissants, One Danish, One Muffin Your Choice of Toast, Butter, Jam

Toasted Bread (V) 5

White, Wheat, or Raisin

Muffins / Croissants / Danishes 7

Daily Chef's Selection Gluten Free Options Available

Avocado on Toasted Bagel (V) 15

Tomato Salsa Add Poached Egg - 3

Smoked Salmon on Toasted Bagel 15

Cream Cheese, Pickled Onion, Capers

Toasted Bagel (V) 5

Cream Cheese

The EBC on a Bagel 15

Two Eggs, Bacon, Cheddar, Breakfast Sandwich

FROM THE GRIDDLE

12 Each

Buttermilk Pancakes

Belgian Waffle

French Toast Raisin Bread

Wheat Crepes (V)

All Served With Syrup & Fruit Compote

EGGS & OMELETTES

Served with Breakfast Potatoes & Tomato Salsa

Three Egg Omelette 15

Please select 2 ingredients:

Ham, Smoked Salmon, Chorizo, Pepper, Onion, Mushroom, Asparagus, Green Onion, Cheddar, Swiss

Two Eggs Any Style 12

Scrambled, Fried, Sunny Side Up, Poached, Boiled

Benedict 16

Two Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce

Florentine (V) 16

Two Poached Eggs, Spinach, English Muffin, Hollandaise Sauce

Scrambled LEO (GF) 16

Smoked Salmon, Eggs, Onion, Sour Cream, White Toast

Keto Burrito (GF) 17

Bacon, Avocado, Spinach, Cheddar Sour Cream, Wrapped in Egg \*No Breakfast Potatoes\*

Huevos Rancheros 19

Two Eggs Over Easy, Corn Tortilla, Refried Beans, Cheddar Cheese, Sour Cream

SIDES:

Bacon / Pork Sausage / Canadian Bacon 7

Breakfast Potatoes / Sautéed Spinach / Tomato Salsa 3

Sliced Avocado / Grilled Tomato 4

(V) Vegetarian (GF) Gluten Free (VG) Vegan (N) Nuts

As part of our commitment to sustainability and responsible sourcing, we work closely with our suppliers to serve sustainable/local/organic produce, seafood, coffee and tea where possible. Please speak with your server for more information regarding our menu items.

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuities will be added to the menu price listed.



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## COLD BEVERAGES

- Apple, Orange, Grapefruit 7**  
**Pineapple, Cranberry, Tomato 7**  
**Iced Tea 6**

## HOT BEVERAGES

- Coffee 4**  
Regular or Decaffeinated
- Cappuccino / Double Espresso / Latte 7**  
**Espresso 5**  
**Macchiato 6**  
**Hot Chocolate 5**  
With Whipped Cream 6
- Lot 35 Tea 8**  
Imperial Breakfast, Decaf English Breakfast, Jasmine Gold Dragon, Oregon Mint,  
Egyptian Chamomile, Creamy Earl Grey, Liza Hill Darjeeling

## FRESHLY SQUEEZED JUICES & SHOTS

*\*Not Included In Breakfast Plan\**

- Freshly Squeezed Californian Orange Juice OR Grapefruit Juice 12**  
**Morning Energizer Ginger Shot 6**  
Fight Off That Cold – Ginger (25%), Apple, Lemon
- Brain Booster Vitamin D Shot 6**  
For Brain Health - Orange, Ginger, Tumeric, Lemon, Black Pepper
- Citrus & Sweet Vitamin C Shot 6**  
Boosts Immunity - Acerola, Grapefruit, Strawberry, Blackberry, Lime

## SMOOTHIES & SPECIAL DRINKS

- Seasonal Fruit Smoothie of the Day 12**  
**Smoofit Regeneration 12**  
Banana, Peanut Butter, Honey, Almond Milk, Hemp, Chia Seeds
- Vegetable Splash 10**  
Kale, Spinach, Apple, Cucumber, Ginger, Honey, Lemon Juice
- Virgin Bloody Mary 9.50**  
**Mimosa 16**  
Beers & Spirits available from 9:00am to 10:30pm

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