

BREAKFAST AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

CONTINENTAL BREAKFAST 29

Basket of Pastries

An Assortment of Fresh Muffins, Pastries, Vermont Creamery Butter, Jams

Freshly Squeezed Juice (Orange, Grapefruit, Carrot)

La Colombe Coffee or Organic Teas

THE MARK BREAKFAST 29

Two Organic Eggs Any Style, Roasted Potatoes, Seasonal Lettuces

Choice of Flying Pigs Farm Ham, Applewood Smoked Bacon

Salumeria Biellese Chicken or Pork Sausage

Toast (Seven Grain, White, Rye, Sourdough, Pumpnickel, Gluten Free, English Muffin or Bagel)

Freshly Squeezed Juice (Orange, Grapefruit, Carrot)

La Colombe Coffee or Organic Teas

HEALTHY ORGANIC BREAKFAST BOWLS 23

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 seed

Please be advised that the breakfast bowls above may contain trace amounts of peanuts and tree nuts

FRUIT & YOGURT

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 17

Banana, Berries and Granola 23

CEREALS & GRAINS

Irish Steel Cut Oatmeal, Dried Sour Cherries, Steamed Milk, Brown Sugar 14

House Made Granola, Choice of Milk or Yogurt (Non-Fat or Greek) 14

Banana and Berries 20

Special K, All Bran, Frosted Flakes, Rice Krispies, Cheerios 10

Banana and Berries 16

Treat Any Dish with
Black Truffles
15 per gram
Subject to Market Availability

We are committed to serve our guests local, organic and GMO-free products

EGGS (Organic & Local)

Two Eggs Any Style, Roasted Potatoes	19
Wild Mushroom Kale Frittata, Parmesan	23
Omelette, Gruyere Cheese, Spinach, Roasted Potatoes	23
Egg White Omelette, Herbs, Roasted Potatoes	23
Eggs Benedict, Roasted Potatoes (Choice of Ham or Smoked Salmon)	26
Toasted Egg Yolk Caviar	46
Egg Sandwich, Cheddar Cheese, Choice of Bacon or Ham	23

GRIDDLE, SMOKED FISH AND BREAKFAST MEATS

Buttermilk Pancakes, Sliced Banana and Mixed Berries	21
Gluten Free Almond Pancakes, Sliced Banana	21
Belgian Waffle, Blueberries and Whipped Cream	21
French Toast, Sautéed Apple	19
"Russ and Daughters" Norwegian Smoked Salmon	26
Toasted Bagel, Red Onion, Cream Cheese	
Flying Pigs Farm Ham or Applewood Smoked Bacon	10
Salumeria Biellese Chicken or Pork Sausage	10

BREADS & BAKED GOODS (Served with Vermont Creamery Butter, Jam)

Basket of Morning Pastries	21
Toast (Seven Grain, White, Rye, Sourdough, Pumpernickel, Gluten Free or English Muffin)	7
Bagel (Plain, Sesame, Poppy, Whole Wheat or Cinnamon Raisin)	8
Avocado Toast (Seven Grain, Gluten Free)	15
Two Poached Eggs	20
"Russ and Daughters" Smoked Salmon	23
"Russ and Daughters" Smoked Salmon and Poached Eggs	27
Scone with Clotted Cream and Seasonal Compote	7
Muffin (Blueberry, Banana Walnut, Chocolate)	7

BEVERAGES

Hot Chocolate, Marshmallow	8
Regular or Decaffeinated La Colombe Coffee	6
La Colombe Espresso	7
La Colombe Cappuccino or Latte	8
Organic Teas	8
(English Breakfast, Green, Peppermint, Earl Grey, Chamomile)	

JUICES & SMOOTHIES

Green Juice	15
Spinach, Cucumber, Kale, Apple, Lemon, Ginger	
Ruby Red Juice	15
Carrot, Beet, Lemon, Orange	
Banana-Berry Smoothie	15
Greek Yogurt, Maple Syrup	