

BREAKFAST AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

CONTINENTAL BREAKFAST 39

An Assortment of Freshly Baked Pastries
Freshly Squeezed Juice (Orange, Grapefruit, Carrot)
La Colombe Coffee or Organic Teas

THE MARK BREAKFAST 44

Two Organic Eggs Any Style, Roasted Potatoes, Seasonal Greens
Choice of Flying Pigs Farm Ham, Applewood Smoked Bacon
Salumeria Biellese Chicken-Jalapeno or Pork Sausage
Toast (Seven Grain, White, Rye, Sourdough, Pumpnickel, Gluten Free, English Muffin, Bagel)
Freshly Squeezed Juice (Orange, Grapefruit, Carrot)
La Colombe Coffee or Organic Teas

HEALTHY ORGANIC BREAKFAST BOWLS 25

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 seeds

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	18
Banana, Berries and Granola	23

CEREALS & GRAINS

Irish Steel Cut Oatmeal, Dried Sour Cherries, Steamed Milk, Brown Sugar	17
House Made Granola, Choice of Milk or Yogurt (Non-Fat or Greek)	14
Banana and Berries	20
Special K, Frosted Flakes, Rice Krispies, Cheerios, Raisin Bran	10
Banana and Berries	16

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

EGGS (ORGANIC & LOCAL)

Two Eggs Any Style, Roasted Potatoes	19
Wild Mushroom, Kale Frittata, Parmesan Cheese	29
Omelette, Gruyere Cheese, Spinach, Roasted Potatoes	26
Egg White Omelette, Herbs, Roasted Potatoes	27
Eggs Benedict, Roasted Potatoes (Choice of Ham or Smoked Salmon)	29
Toasted Egg Yolk Caviar	46
Egg Sandwich, Cheddar Cheese, Choice of Bacon or Ham	25

GRIDDLE, SMOKED FISH AND BREAKFAST MEATS

Buttermilk Pancakes, Sliced Banana, Mixed Berries	24
Gluten Free Almond Pancakes, Sliced Banana	29
Belgian Waffle, Seasonal Compote	24
French Toast, Sautéed Apples	25
“Russ and Daughters” Norwegian Smoked Salmon	28
Toasted Bagel, Red Onion, Cream Cheese	
Flying Pigs Farm Ham or Applewood Smoked Bacon	11
Salumeria Biellese Chicken-Jalapeno or Pork Sausage	11

BREADS & BAKED GOODS

Freshly Baked Pastry Basket	21
Toast (Seven Grain, White, Rye, Sourdough, Pumpernickel, Gluten Free, English Muffin)	7
Bagel (Plain, Sesame, Poppy, Whole Wheat, Cinnamon Raisin)	9
Avocado Toast (Seven Grain, Gluten Free)	18
Two Poached Eggs	23
“Russ and Daughters” Smoked Salmon	26
“Russ and Daughters” Smoked Salmon and Poached Eggs	30
Currants Scone, Clotted Cream, Seasonal Compote	10
Muffin	9
(Vegan Double Chocolate, Gluten Free Banana Chocolate, Corn, Banana Blueberry, Bran)	

BEVERAGES

Hot Chocolate, Marshmallow	9
Regular or Decaffeinated La Colombe Coffee	7
La Colombe Espresso	8
La Colombe Cappuccino or Latte	9
Kaori Matcha Latte, Almond Milk, Honey	11
Organic Teas (English Breakfast, Green, Peppermint, Earl Grey, Chamomile)	9

JUICES & SMOOTHIES

Green Juice	18
Spinach, Cucumber, Kale, Apple, Lemon, Ginger	
Ruby Red Juice	18
Carrot, Beet, Lemon, Orange	
Banana-Berry Smoothie	19
Greek Yogurt, Maple Syrup	