BREAKFAST

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN–GEORGES VONGERICHTEN

JUICES & SMOOTHIES

Ginger Shot (V) 12
Turmeric Tonic, Lime, Lemon, Honey (V) 23
Green Juice (V) 23
Spinach, Cucumber, Kale, Apple, Lemon, Ginger
Ruby Red Juice (V) 23
Carrot, Beet, Lemon, Orange, Ginger
Banana-Berry Smoothie, Greek Yogurt, Maple Syrup (V) 24

BEVERAGES

Juices (Apple, Cranberry, Pineapple, Tomato, Carrot) 14
Freshly Squeezed Juice (Orange Juice, Grapefruit Juice) 15
Regular or Decaffeinated La Colombe Coffee 10
La Colombe Espresso 10
La Colombe Cappuccino or Latte 12
Kaori Matcha Latte, Almond Milk, Honey 14
Palais Des Thés Teas 12

BREADS & BAKED GOODS

Toast (Seven Grain, White, Wheat, Rye, Sourdough, Gluten Free, English Muffin) (V) 9
Bagel (Plain, Sesame, Everything) (V) 11
Breads Bakery Pastry Basket (V) 32
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (V) 29
with Poached Eggs 37 (V), Smoked Salmon 41, Eggs and Smoked Salmon 46

CONTINENTAL BREAKFAST (V) 49

An Assortment of Breads Bakery Pastries
Freshly Squeezed Juice (Orange, Grapefruit)
La Colombe Coffee or Palais Des Thés Tea

THE MARK BREAKFAST 58

Organic Eggs Any Style, Roasted Potatoes, Green Salad
Choice of Applewood Smoked Ham, Bacon, Chicken Sausage or Pork Sausage
Toast (Seven Grain, White, Wheat, Rye, Sourdough, Gluten Free, English Muffin, Bagel)
Freshly Squeezed Juice (Orange, Grapefruit)
La Colombe Coffee or Palais Des Thés Tea

BREAKFAST

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN–GEORGES VONGERICHTEN

FRUIT & YOGURT

Seasonal Berries (V)	23
Seasonal Fruit Plate (V)	32
Yogurt (Greek or Non-fat) (V)	20
add Banana and Berries (V)	26
add Banana, Berries and Granola (V)	30
Greek Yogurt, Apple Compote, Granola Parfait (V)	30

EGGS & MORE

Eggs Any Style, Roasted Potatoes, Green Salad (V)	29
Egg Omelette, Roasted Potatoes, Green Salad (V)	36
Egg White Omelette, Roasted Potatoes, Green Salad (V)	38
The Mark Omelette, Egg Whites, Mushroom, Spinach, Tomatoes (V)	40
Eggs Benedict, Applewood Smoked Ham, Roasted Potatoes, Green Salad with Spinach (V) 36, Smoked Salmon 40	38
Egg Sandwich, Avocado, Spicy Tomato Salsa	29
Baked Organic Eggs, Butternut Squash, Crispy Bacon, Fontina Cheese, Dill	38
Buttermilk Pancakes, Sliced Banana, Mixed Berries (V)	34
French Toast, Caramelized Apples (V)	34
Russ & Daughters Norwegian Smoked Salmon Toasted Bagel, Red Onion, Cream Cheese	39

SIDES

Sautéed Spinach (V)	10	Roasted Potatoes (V)	10
Avocado (V)	10	Chicken or Pork Sausage	12
Applewood Smoked Ham or Bacon	12	Smoked Salmon	16
Turkey Bacon	12		

CEREALS & GRAINS

Irish Steel-Cut Oatmeal, Dried Sour Cherries, Steamed Milk, Brown Sugar (V)	26
add Banana and Berries	34
House-Made Granola, Choice of Milk (V)	24
add Banana and Berries	32
Cereal	
Special K, Corn Flakes, Raisin Bran, Rice Krispies, Frosted Flakes, Froot Loops, Frosted Mini Wheats (V)	12
add Banana and Berries	20

(V) vegetarian / (V) vegan
We are committed to serving 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.