

BREAKFAST

served 7 am - 11 am

CANYON RANCH GRANOLA

YOGURT & FRUITS

Granola with Yogurt & Fruit \$12

{GF} 440 . 71 . 18 . 11 . 9 . 125 (39)
greek yogurt | fresh berries | honey
sugar cube melon | petite mint

Blueberries, Granola & Yogurt \$12

{GF} 455 . 71 . 19 . 12 . 7 . 200 (37)
greek yogurt | fresh blueberries | honey
chilled almond milk | cinnamon

Tangerine Fruit Salad \$10

{GF,V} 230 . 37 . 4 . 10 . 9 . 110 (23)
sugar cube melon | avocado | banana
raspberries | hint of strawberry verjus

ORGANIC EGG OMELETS \$18

choice of: spinach | tomato | bell pepper
roasted chilies | onions | cremini mushrooms
cheddar | swiss | mozzarella | chevre
add a pinch of turmeric and black pepper,
compliments of the chef
served with grilled yukon potatoes
and your choice of toast or english muffin

Whole Egg Omelet **Egg-White Omelet**
595 . 50 . 28 . 25 . 7 . 477 (11) 380 . 56 . 27 . 5 . 8 . 493 (11)

Organic Tofu Scramble \$16

{V} 335 . 43 . 24 . 10 . 8 . 541 (12)
choice of omelet ingredients | grilled yukon potatoes
choice of toast or freshly made english muffin
housemade fruit preserves

HOT OATS

Traditional Steel-Cut Oatmeal \$10

{GF,V} 355 . 53 . 12 . 13 . 7 . 31 (20)
toasted walnuts | blueberries | honey | cinnamon

The Chef's Organic Oatmeal \$12

{GF,V} 435 . 70 . 12 . 15 . 11 . 73 (21)
avocado | blueberries | banana | strawberries
candied cashews | maple

FRESH ORGANIC EGGS

All American Breakfast* \$17

545 . 65 . 25 . 21 . 7 . 744 (14)
two eggs any style | grilled yukon potatoes
crispy uncured bacon or CR chicken sausage
choice of toast or freshly made english muffin
housemade fruit preserves
Add an additional egg \$2

SPECIALTY OMELETS \$19

served with a petite endive, watercress & tangerine salad
with strawberry verjus vinaigrette

Beef Chorizo, Avocado, Cheddar & Cilantro

{GF} 340 . 16 . 27 . 24 . 4 . 394 (3)

Crispy Bacon, Cheddar, Spinach & Red Onion

{GF} 315 . 17 . 25 . 21 . 3 . 418 (4)

CR Chicken Sausage, Mushroom, Swiss & Basil

{GF} 320 . 16 . 34 . 19 . 3 . 370 (4)

SEASONAL TOAST

served with a petite endive, watercress & tangerine salad with strawberry verjus vinaigrette
**gluten-free bread available

Avocado & Coconut "Benedict"* \$14 Cauliflower-Hummus Toast \$12 Prosciutto & Brie Toast \$12

450 . 39 . 20 . 23 . 7 . 514 (3)
two poached eggs | grilled ciabatta
coconut curry cream

280 . 35 . 10 . 13 . 6 . 722 (3)
toasted wheat | persian cucumber
feta | kalamata olives

420 . 59 . 17 . 14 . 5 . 792 (14)
apple-walnut sourdough
honey crisp apple chutney
honey drizzle | fresh basil

OFF THE GRIDDLE

J'enwey Chai Tea-Spiced Apple Pancakes \$14

495 . 72 . 12 . 19 . 7 . 584 (26)
whole-grain pancakes | honey crisp apples
candied pecans | fresh orange zest
vermont maple syrup

Coconut-Blueberry French Toast \$14

460 . 58 . 11 . 20 . 3 . 312 (19)
coconut-milk bread | candied cashews | cinnamon
acai maple syrup

SPECIALTY BREAKFAST DISHES

Maggie's Truffle Quiche \$16

445 . 24 . 13 . 27 . 2 . 291 (2)
organic spinach | soft leeks | swiss cheese
hint of nutmeg

House-made Beef Chorizo Quesadilla \$25

495 . 38 . 27 . 26 . 5 . 679 (2)
scrambled organic eggs | avocado | cilantro
whole-wheat tortilla | cheddar cheese | pico de gallo

CR's Chicken Sausage & Potato Hash* \$15

{GF} 330 . 18 . 26 . 17 . 3 . 384 (4)
canyon ranch house-made chicken sausage
sunny side-up eggs | caramelized brussels sprouts
yukon potatoes | fresh herbs

NUTRIENT ANALYSIS

calories . carb grams . protein grams . fat grams . fiber grams . sodium mg (sugar grams)
tr = trace (less than 1 gram) GF = Gluten-Free (no wheat, rye or barley) V = Vegan (contains no animal product)
* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

We offer a variety of freshly prepared gluten-free items (no wheat, rye or barley), however our kitchens are not gluten-free environments.