

SOLAIRE

CLASSIC BREAKFAST

Continental 12 solaire muffin, seasonal fruit, organic vanilla yogurt, house-made granola

Steel Cut Oats 8 brown sugar, golden raisins, cream

French Toast 12 sumano's seed bread, strawberry syrup, cinnamon butter

Buttermilk Pancakes 9 bananas, maple syrup

2 Eggs Anyway* 13 bacon, chicken-apple sausage or ham, breakfast potatoes

SOLAIRE SIGNATURES

Red Quinoa 8 berries, dried cranberries, pecans, honey organic yogurt dressing

Chilaquiles* 14 diablo salsa, tortilla chips, queso fresco, cilantro, avocado, fried eggs

Spanish Frittata* 13 potatoes and caramelized onions, dressed greens

Eggs Benedict* 16 ham, hollandaise, breakfast potatoes

Avacado Toast* 16 whole grain seed toast, poached eggs, hollandaise, tomato, chimichurri, fruit

Breakfast Sandwich 14 whole grain seed toast, overhard eggs, bacon, gruyere, arugula, spicy aioli, fruit

OMLETTES

Solaire Omelette* 15 baby kale, spinach, onion, mushroom, tomato, breakfast potatoes

Mushroom Omelette* 15 cremini, gruyere, chives, caramelized onions, breakfast potatoes

Western Omelette* 15 ham, onion, bell pepper, cheddar cheese, breakfast potatoes

FOR THE KIDS

Mini Pancakes 6

French Toast 7

Junior Breakfast* 8

Egg, bacon or chicken sausage, breakfast potatoes or fruit

SIDES & ADDITIONS

Chicken Apple Sausage 5

Applewood Smoked Bacon 5

Breakfast Ham 5

Breakfast Potatoes 4

Sliced Avacado 4

Toast 2

Side Fruit 5

Side Berries 8

EXECUTIVE CHEF SCOTT RADEK / SOUS CHEF ERIKA NONEMAKER

***NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**