

Clement

BREAKFAST FAVORITES

🍴 Baked Egg White Frittata **21**
kale, roasted seasonal vegetables, gruyère

Maine Lobster and Eggs **38**
spring kale, heirloom tomato, poached eggs

Steak and Eggs **38**
Fossil Farms medallions of beef tenderloin, sunny side up eggs, hash brown

🍴 Quinoa Porridge **14**
young kale, cilantro, ginger

Huevos Rancheros **30**
sunny side up eggs, spicy roasted tomato sauce, corn tortillas, refried beans, topped with avocado, sour cream

Two Farm Eggs **19/22**
with grilled ham, country sausages, Applewood smoked bacon, turkey bacon or chicken sausage

Eggs Benedict **28**
Canadian bacon or smoked salmon on English muffins

Smoked Salmon Bagel **28**
sliced tomato, red onion, cream cheese and toasted New York bagel

🍴 Three Farm Egg Omelet **25**
Ham, peppers, onion, cheese, tomato, wild mushrooms and fine herbs

FRESH FRUIT

🍴 Organic mixed berries **16**

🍴 Fruit salad **17**
with berries and mango coulis

🍴 Sliced fruit plate **18**
with cottage cheese or yogurt

FROM THE GRIDDLE

Buttermilk, banana-pecan or blueberry pancakes, Vermont maple syrup **24**

Cornflake crusted brioche French toast nutella, lemon mascarpone **22**

Malted Belgian waffles with organic berries **24**

CEREALS AND GRAINS

🍴 McCann's steel cut Irish oatmeal **15**
with berries or banana **20**

Choice of cereals with organic fresh berries **14**

🍴 Hammond Farms yogurt and homemade granola, with berries or banana **15**

🍴 Bircher muesli **16**
with organic berries

SIDES 10

Choice from local farms:

Grilled ham

Italian sweet sausages

Country sausages

Chicken sausage

Applewood smoked bacon

Turkey bacon

🍴 COLD-PRESSED JUICES

Fireball Citrus, apple, ginger, Echinacea **15**

Sweet Greens Apple, celery, spinach, kale, cucumber, parsley, lemon, ginger **15**

Garden Veg Carrot, beet, celery, cucumber **15**

CONTINENTAL BREAKFAST 36

Freshly squeezed fruit juice
Basket of assorted pastries, muffins and country bread
Freshly brewed coffee, tea or hot chocolate

FIFTH AVENUE BREAKFAST 42

Our Continental Breakfast served with choice of:

Two farm fresh eggs with breakfast meats

Omelet of your choice with ham, peppers, onion, cheese, tomato, wild mushrooms and fine herbs

🍴 Baked egg white frittata, kale, roasted seasonal vegetables, gruyère

SPA "FITNESS" BREAKFAST 40

Freshly squeezed fruit juice, coffee, tea, or hot chocolate
Bran muffins with apple butter and breakfast cheese with a choice of:

🍴 Quinoa porridge
young kale, ginger

Sliced seasonal fruit platter with low fat cottage cheese

Egg beater omelet with low fat cheese, peppers, onion, tomato, wild mushrooms

JAPANESE BREAKFAST 49

Traditional style with pickled vegetables, miso soup with tofu, steamed rice, grilled Benisake salmon, omelet and green tea

CHINESE BREAKFAST 52

Tea egg, steamed pork bun, steamed shrimp dumpling, lobster and scallops congee, dried pork floss and preserved vegetables, stir-fried egg noodles with chicken, choice of Chinese tea

VEGETARIAN

CHINESE BREAKFAST 48

Tea egg, stir-fried egg noodles, steamed vegetable dumplings, vegetable spring roll, congee with scallion, preserved vegetables, choice of Chinese tea

