

EUROPEAN BREAKFAST BUFFET 24

Natalie’s orange juice

Natalie’s grapefruit juice

La Colombe coffee regular or decaf

Hot tea

Seasonal fresh fruit

Seasonal whole fruit

Seasonal berries

Assorted chobani yogurt *vanilla honey granola, dried cranberry*

Lancaster hard boiled eggs

Smoke salmon plate *Philadelphia cream cheese, red onion, tomato, capers*

Chef Bennett’s pastries *scones, muffins, coffee cake, croissants*

Housemade preserves *whipped butter, jams*

Charcuterie *chorizo, soppressata, prosciutto*

Artisan cheese *Manchego, Miltica goat, Maytag blue, Parmesan*

Hot

Lancaster country scrambled eggs

Smoked applewood bacon

Breakfast sausage

French toast

Toast

Country white

Country wheat

Plain bagel

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OMELETTE 11

Build your own

MARQ COFFEE BAR

ADD ON FLAVORS: *vanilla, caramel or hazelnut* 1
Espresso 4

Americano 4

Cappucino 5

Hot latte 5

Cold brew 6

Draft latte 6

Black and Tan 6

Morning Cocktails

Mimosa 13

Bloody Mary 15

Beermosa 12

Poinsettia 13

Grapefruit paloma 13

Morning Wine By The Glass

Bele Casel Prosecco, Extra Dry
Veneto, IT, NV 15

Savignon Blanc, Huia,
Marlborough, NZ, 2021 16

Pinot Noir, Bishop’s Peak,
San Luis, CA, 2020 16

Cabernet Sauvignon, Y3, Jax Vineyard
North Coast, CA, 2019 18

• *Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.*

Please notify your server if you have any allergies.

♥ *can be made gluten free, upon request*