

# BREAKFAST AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## CONTINENTAL BREAKFAST (V) 39

An Assortment of Freshly Baked Pastries  
Freshly Squeezed Juice (Orange, Grapefruit, Carrot)  
La Colombe Coffee or Organic Teas

## THE MARK BREAKFAST 44

Two Organic Eggs Any Style, Roasted Potatoes, Seasonal Greens  
Choice of Flying Pigs Farm Ham, Applewood Smoked Bacon  
Salumeria Biellese Chicken-Jalapeno or Pork Sausage  
Toast (Seven Grain, White, Rye, Sourdough, Pumpnickel, Gluten Free, English Muffin, Bagel)  
Freshly Squeezed Juice (Orange, Grapefruit, Carrot)  
La Colombe Coffee or Organic Teas

## HEALTHY ORGANIC BREAKFAST BOWLS 25

Berry Yogurt Bowl – Greek, coconut or non-fat yogurt topped with toasted oats & seeds (V)  
mixed with spices, fresh berries, honey, garnished with dried raspberries and bee pollen

Acai Bowl - blended acai, blueberries, banana and coconut topped with peanut butter (V) (P)  
crispy oats, hemp seeds, goji berries, blueberries, banana and a touch of cinnamon

Chia Bowl - chia combined with coconut milk, topped with fresh berries, raw cacao nibs (V) (P)  
brazil nuts, dates, goji berries and hemp seeds

Please be advised that the breakfast bowls above may contain trace amounts of peanuts and tree nuts

## FRUIT & YOGURT

Seasonal Berries (V) (P) 18

Half Chilled Grapefruit (V) 9

Glazed with Honey and Greek Yogurt 15

Seasonal Fruit Plate (V) (P) 21

Stewed Prunes, Choice of Heavy Cream or Yogurt (Non-Fat, Coconut or Greek) (V) 11

Yogurt (Non-Fat, Coconut or Greek) (V) 11

Banana and Berries 18

Banana, Berries and Granola 23

## CEREALS & GRAINS

Irish Steel Cut Oatmeal, Dried Sour Cherries, Steamed Milk, Brown Sugar (V) 17

House Made Granola, Choice of Milk or Yogurt (Non-Fat or Greek) (V) 14

Banana and Berries 20

Special K, Frosted Flakes, Rice Krispies, Cheerios, Raisin Bran (V) 10

Banana and Berries 16

(V) vegetarian

(V) (P) vegan

Treat Any Dish with  
Black Truffles  
10 per gram  
Subject to Market Availability

We are committed to serve 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.

## **EGGS (ORGANIC & LOCAL)**

Two Eggs Any Style, Roasted Potatoes (V)	19
Wild Mushroom, Kale Frittata, Parmesan Cheese (V)	29
Omelette, Gruyere Cheese, Spinach, Roasted Potatoes (V)	26
Egg White Omelette, Herbs, Roasted Potatoes (V)	27
Eggs Benedict, Roasted Potatoes (Choice of Ham or Smoked Salmon)	29
Toasted Egg Yolk Caviar	46
Egg Sandwich, Cheddar Cheese, Choice of Bacon or Ham	25

## **GRIDDLE, SMOKED FISH AND BREAKFAST MEATS**

Buttermilk Pancakes, Sliced Banana, Mixed Berries (V)	24
Gluten Free Almond Pancakes, Sliced Banana (V)	29
Belgian Waffle, Seasonal Compote (V)	24
French Toast, Sautéed Apples (V)	25
“Russ and Daughters” Norwegian Smoked Salmon	28
Toasted Bagel, Red Onion, Cream Cheese	
Flying Pigs Farm Ham or Applewood Smoked Bacon	11
Salumeria Biellese Chicken-Jalapeno or Pork Sausage	11

## **BREADS & BAKED GOODS**

Freshly Baked Pastry Basket (V)	21
Toast (Seven Grain, White, Rye, Sourdough, Pumpnickel, Gluten Free, English Muffin) (V)	7
Bagel (Plain, Sesame, Poppy, Whole Wheat, Cinnamon Raisin) (V)	9
Avocado Toast (Seven Grain, Gluten Free) (V)	18
Two Poached Eggs	23
“Russ and Daughters” Smoked Salmon	26
“Russ and Daughters” Smoked Salmon and Poached Eggs	30
Currants Scone, Clotted Cream, Seasonal Compote (V)	10
Muffin (V)	9
(Vegan Double Chocolate, Gluten Free Banana Chocolate, Cranberry Corn, Banana Blueberry, Bran)	

## **BEVERAGES**

Hot Chocolate, Marshmallow	9
Regular or Decaffeinated La Colombe Coffee	7
La Colombe Espresso	8
La Colombe Cappuccino or Latte	9
Kaori Matcha Latte, Almond Milk, Honey	11
Organic Teas (English Breakfast, Green, Peppermint, Earl Grey, Chamomile)	9

## **JUICES & SMOOTHIES**

Green Juice	18
Spinach, Cucumber, Kale, Apple, Lemon, Ginger	
Ruby Red Juice	18
Carrot, Beet, Lemon, Orange	
Banana-Berry Smoothie	19
Greek Yogurt, Maple Syrup	

(V) vegetarian

(V🌱) vegan