

grill

Breakfast

CHEF'S SIGNATURE SELECTIONS

*CHEF'S OMELET OF THE DAY	20
Organic Petaluma Farmed Eggs Served with Roasted Fingerling Potatoes <i>Choice of Toast</i>	
*ORGANIC PETALUMA FARMED EGGS ANY STYLE	20
Served with Roasted Fingerling Potatoes <i>Choice of Applewood Smoked Bacon, Maple Pork Sausage, Chicken Apple Sausage or Grilled Artisanal Ham</i> <i>Choice of Toast</i>	
*BLACK TRUFFLE FRITTATA	22
Organic Petaluma Farmed Eggs, Prosciutto, Mixed Mushrooms, Celery Root, Roasted Fingerling Potatoes, Frisée Salad <i>Choice of Toast</i>	
EGGS BENEDICT	24
Italian Speck, Buttermilk Biscuit, Meyer Lemon and Black Truffle Hollandaise	
POACHED EGGS "A LA RUSSE"	24
Cured Alaskan Salmon, Brioche, Caviar, Mousseline Sauce	
*BREAKFAST PANINI	21
Organic Petaluma Farmed Eggs, Baby Spinach, Shaved "La Quercia" Prosciutto Ham, Humboldt Fog Goat Cheese	
*BELGIAN STYLE WAFFLE	20
Sugarman Maple Syrup, Orange Flavored Organic Butter Cream	
BRIOCHE FRENCH TOAST	20
Sugarman Maple Syrup, Fromage Blanc, House-Made Seasonal Fruit Marmalade	
*ARTISANAL WOOD SMOKED SALMON	21
Toasted New York Bagel, Herb Cream Cheese, Shaved Red Onions	
*ST. REGIS MISSION AND THIRD	35
Served with Roasted Fingerling Potatoes Two Organic Petaluma Farmed Eggs Any Style <i>Choice of Applewood Smoked Bacon, Maple Pork Sausage, Chicken Apple Sausage or Grilled Artisanal Ham And Choice of Toast</i> <i>Served with choice of Juice and Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas</i>	
*ST. REGIS POWER BREAKFAST	30
Seasonal Parfait - Whipped Citrus Yogurt, House-Made Granola With Tibetan Goji Berries, Cranberries Smoothie Consisting of Local Market Fruits With Natural Organic Yogurt <i>Served with choice of Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas</i>	
ST. REGIS CONTINENTAL	29
Selection of House Baked Croissants, Muffins, Pain Au Chocolat, Miniature Danishes <i>Served with choice of Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas</i>	

*SMOOTHIE	10
Local Market Fruits with Natural Organic Yogurt	
*PLATE OF SLICED FRESH FRUITS	16
Selection of Fresh Local Market Fruits	
*FRESH EXOTIC FRUIT SALAD	14
Infused With Mint and Tahitian Vanilla Bean	
*SEASONAL PARFAIT	16
Whipped Citrus Yogurt, House-Made Granola With Tibetan Goji Berries, Cranberries	
STEEL CUT IRISH OATMEAL	12
From Bob's Red Mill Natural Foods Add Fresh Berries 5 Add Sliced Banana 4	
HOUSE-MADE GRANOLA	11
Add Organic Yogurt 5	
VARIETY OF REGULAR CEREALS	9
Add Organic Yogurt 5	

BREADS

BAGEL & CREAM CHEESE	10
Whole Wheat, Plain, Everything, Cinnamon & Raisin, Sesame	

PASTRIES	9
Selection Of House Baked Croissants, Muffins, Pain Au Chocolat, Mini Danishes	

TOAST	6
Sourdough, Whole Wheat, White, Rye, Multi-Grain, English Muffin, Gluten Free	

SIDES

Eden Farms Applewood Smoked Bacon	7
Vande Rose Maple Pork Sausage	7
Chicken Apple Sausage	7
Grilled Eden Farms Artisanal Ham	7
Organic Yogurt	6
Seasonal Fruit	6
Fresh Berries	7
Mixed Greens	7
Roasted Fingerling Potatoes	6

BEVERAGES

Selection of Organic Juices	8
Freshly Squeezed Orange Juice	9
Organic Milk	6
Valrhona Hot Chocolate	8
Fonte St. Regis Micro-Roasted Coffee	8
Cappuccino, Café Latte	9
Selection of Tealeaves Teas	8
Organic Breakfast, Flowery Earl Grey, St. Regis Blend, Organic Health & Well Being Green, Moroccan Mint, Chamomile, Decaffeinated English Breakfast	

Our culinary team presents approachable and contemporary fare featuring re-imagined classics. Menu items incorporate locally-sourced seasonal ingredients, with a minimalistic approach to preparation.