

CITRON A LA CARTE



FRUITS, YOGURTS & SIGNATURE JUICES

Pastry Basket \$15

seasonal jam, WCF honey butter

Sunshine Fruit & Granola Parfait \$15

garden mint, berries, seasonal fruit, WCF honey-citrus yogurt

Mango Power Bowl \$15

kiwi, dragon fruit, berries, toasted coconut, chia seed brittle, basil

Signature Juice \$12

Green Machine | kale, spinach, apple, mint

Liquid Gold | ginger, carrot, turmeric, pineapple, orange juice

INDULGE

Buttermilk Pancakes \$19

blueberries, maple syrup, butter

House Made Brioche French Toast \$19

bourbon maple syrup, caramelized bananas, candied pecans, blood orange mascarpone

Bubble Waffle \$19

fresh strawberries & blueberries, maple syrup

Overnight Chia Oats \$16

cashew butter, banana, berries, toasted coconut, almonds, seasonal fruit

CEREALS

Steel Cut Oatmeal \$11

blueberries, walnuts, brown sugar, milk

Kellogg's Wholegrain & Family Favorites \$8

SPECIALTIES

Farm Vegetable Shakshuka* \$22

chicken sausage, kale, shaved peppers, roasted zucchini, tomato and Calabrian pepper sauce, poached egg, parmesan

Chorizo Birria Tacos* \$20

corn tortilla, Oaxaca cheese, garden herbs, pickled onion, over easy eggs, charred tomatillo salsa

Smoked Short Rib Pastrami Hash* \$24

smashed marble potatoes, farm greens, radish, carrots, kale, bunching onion hollandaise, poached egg

CAGE FREE EGGS

Two Eggs Any Style* \$22

hash brown potato, choice of bacon, Canadian bacon, chicken or pork sausage, choice of toast

Eggs Benedict* \$22

two poached eggs, English muffin, Canadian bacon, hash brown potato, hollandaise

Avocado Toast* \$20

street corn salad, pickled onions, farm peppers, tajin dust, micro cilantro, soft poached egg

House Bacon & Local Cheddar Omelet* \$21

caramelized shallots, sweet peppers, hash brown potato, toast

Egg White Farmer Omelet* \$21

mushrooms, baby kale, chicken sausage, local Swiss cheese, hash brown potato, choice of toast

Chef's Breakfast Sandwich* \$20

house made linguica pork sausage, watercress, fried cheese, chimichurri, over easy eggs, marinated tomatoes, house made brioche

BREAKFAST BUFFET

Adult \$38 | Children \$20

Continental Buffet \$29

BEVERAGES

Regular or Decaf Coffee \$4

Espresso \$5

Cappuccino \$6

Latte \$7

Hot Chocolate \$5

Milk, Chocolate Milk \$5

Voss Water - Still or Sparkling \$6

Juices \$6

orange | grapefruit
cranberry | pineapple | apple

Tazo Teas \$6

Earl Grey | Awake English Breakfast

Refresh Mint | Calm Camomile

SIDES

Two Cage Free Egg* \$6

Smoked Bacon \$6

Pork Sausage \$6

Chicken Sausage \$6

Canadian Bacon \$7

Hash Brown Potatoes \$6

Side of Toast \$4

Side of Berries \$6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness. All artisan bread products are hand crafted in house and may contain or have come in contact with nuts or nut by-products.

A 20% service charge will be added for parties of 6 or more.