

grill

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

CHEF'S SIGNATURE BENEDICTS

POACHED EGGS "A LA RUSSE"	26
Cured Alaskan Salmon, Brioche Caviar, Mousseline Sauce	
EGGS BENEDICT	26
Italian Speck, Buttermilk Biscuit Meyer Lemon and Black Truffle Hollandaise	
EGGS LANGOUSTINE	26
Butter Poached Maine Lobster Tail Sautéed Spinach, Roasted Garlic, Cardamom	

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> Served with choice of Juice and Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas	

LOCAL FARM EGG SANDWICH	21
Scramble of Organic Petaluma Farmed Eggs Hobbs Smoked Black Pepper Bacon Cheddar Cheese, Buttermilk Biscuit	

CHEF'S OMELET OF THE DAY	20
Organic Petaluma Farmed Eggs Served with Roasted Fingerling Potatoes <i>Choice of Toast</i>	

BLACK TRUFFLE FRITTATA	22
Organic Petaluma Farmed Eggs, Prosciutto Mixed Mushrooms, Fingerling Potato, Frisee Salad <i>Choice of Toast</i>	

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	18
Toasted New York Style Bagel, Herb Cream Cheese Sliced Red Onion, Caper Berry	

ST. REGIS POWER BREAKFAST	30
Seasonal Parfait - Whipped Vanilla Yogurt House-Made Granola With Tibetan Goji Berries, Cranberries Smoothie Consisting of Local Market Berries With Natural Organic Yogurt <i>Served with choice of Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas</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>	

ST. REGIS CONTINENTAL	29
Selection of House Baked Croissants, Muffins <i>Served with choice of Fonte St. Regis Micro-Roasted Coffee or Tealeaves Teas</i>	

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 Vanilla Yogurt, House-Made Granola With Tibetan Goji Berries, Cranberries	

STEEL CUT IRISH OATMEAL	12
From Bob's Red Mill Natural Foods <i>Add Fresh Berries 5 Add Sliced Banana 4</i>	

HOUSE-MADE GRANOLA	11
<i>Add Organic Yogurt 5</i>	

VARIETY OF REGULAR CEREALS	9
<i>Add Organic Yogurt 5</i>	

BREADS

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

BAKERS BASKET	14
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 8

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

BEVERAGES

Selection of Organic Juices	8
Freshly Squeezed Orange Juice	9
Chef's Green Juice	12
Smoothie	10
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	