

Classics

EGGS YOUR WAY* | \$20 2 eggs your way, 3 pieces of bacon or sausage

Benedicts

THE ORIGINAL* | \$20 english muffin, canadian bacon, hollandaise

THE FARMER* | \$20 @ english muffin, virginia ham, sauteed kale, grilled heirloom tomato, avocado hollandaise

Omelets

MEAT LOVER* | \$20 bacon, sausage, ham, mushrooms, caramelized onion, cheddar cheese

CALIFORNIA* | \$20 kale, confit tomato, red onion, avocado, monterey jack cheese

DENVER* | \$22 smoked ham, red and green bell pepper, yellow onion

Classics, Benedicts and Omelets come with breakfast potatoes and choice of fruit or toast

Griddle Favorites

HOUSE-MADE LEMON BLUEBERRY PANCAKES | \$18 @ blueberry coriander jam, chantilly cream

CEREAL CRUSTED FRENCH TOAST | \$18 frosted flakes, nutella, cereal milk, whipped cream

On the Lighter Side

PB&B OATMEAL | \$17 peanut butter, caramelized banana, brown sugar

PARFAIT | \$17 📾 greek yogurt, chia seeds and coconut milk pudding, seasonal jam, house-made granola

AVOCADO TOAST* | \$19 whole wheat bread, whipped avocado, confit tomato, citrus infused frisée, watermelon radish, 2 eggs your way

Chef's Family Recipes

BREAKFAST BURRITO* | \$19 scrambled eggs, bacon, chorizo, potato, cheddar cheese, molcajete salsa *(served wet or dry)*

MONTE CRISTO* | \$19 இ brioche, virginia ham, swiss cheese, seasonal jam

MOM'S CHILAQUILES | \$20 🗟 tortilla chips, guajillo chile sauce, queso fresco, cilantro, pickled onions, avocado, sour cream

Sides

PASTRIES | \$5 assorted muffin, pain au chocolat, scones

CEREAL | \$5 fruit loops, frosted flakes, house-made granola

DICED FRUIT | \$5 seasonal farm fruit

BREAKFAST MEATS* | \$6 diesel turkey sausage, whole hog sausage, noble star bacon

GREEK YOGURT | \$6

TWO EGGS* | \$6

BREAKFAST POTATOES | \$6

TOAST | \$5 white, wheat, sourdough, english muffin, whole grain

Beverages

COFFEE | \$6 regular, decaf

ASSORTED TEAS | \$6

JUICE | \$7 cranberry, grapefruit, apple, orange



Scan the QR Code to become a new MARRIOTT BONVOY Member today, and receive a FREE Taster Parfait with your breakfast



Located right behind our hotel, lies The Farm. It had meager beginnings as a small garden where the 10 major crops of California were grown.

In the mid-2000's, an outdoor kitchen was built to demonstrate farm cooking and canning for the annual L.A. County Fair. Today, the Farm is a thriving five-acre organic farm, where 130-150 specialty crops are grown annually. Many of the fruits, vegetables and herbs on our menu come directly from the Farm, providing a true farm-to-table experience for our guests.



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.