



CONTINENTAL BREAKFAST

All items on this page are complimentary for guests of the Washington Square Hotel.

Fruit, Yogurt and Cereal

Fresh Cut Fruit \$4

Melons, Pineapple and Grapes

Yogurt \$3

Choose One:

Plain Lowfat Greek Yogurt, Blueberry Greek Yogurt & Strawberry Greek Yogurt

Granola \$3

Housemade Vegan Granola \$3

Raisins, Dried Apricot, Cranberries, Walnut, Almond, Pumpkin & Sunflower Seeds

Cereal \$3

Choose One:

Corn Flakes, Raisin Bran, Gluten-Free Honey Nut Cheerios

Fresh Cut Fruit, Yogurt and Granola \$6

Daily Bread

Housemade Muffins \$2

by Pastry Chef Alana Marshall

Chocolate Chocolate Chip,

Zucchini, Carrot & Walnut,

*Blueberry (gluten free)***

*Banana, Pecan & Quinoa (gluten free/vegan)***

Housemade Cranberry Scone \$2

Seven Grain Toast \$2

Bagels \$2

from H & H Bagels

Plain, Whole Wheat,

Cinnamon Raisin, Everything

Gluten Free Toast* \$3

Sides

Cheddar Cheese *Two Slices* \$2

Sliced Banana \$2

Beverages

Coffee \$3

Dallis Brothers

Orange Juice \$3

Tea \$2

English Breakfast, Earl Grey, Chamomile, Mint, Green

**Muffins and gluten free toast are prepared in pans and on surfaces that contain egg, dairy and gluten.

Please let us know if you have any allergies or dietary restrictions.



BREAKFAST A LA CARTE

Oatmeal \$8

Macerated Apricots, Raisins & Cranberries

Eggs MacDougal* \$11

Two Poached Eggs on an English Muffin with Canadian Bacon

With Spinach & Cured Salmon \$12

Served with Tarragon Aioli;

Choice of Steamed Spinach, Home Fries or Mesclun Salad

Breakfast Sandwich \$11

Bacon, Egg & Cheddar on Seven Grain Toast;

Choice of Steamed Spinach, Home Fries or Mesclun Salad

Two Scrambled Eggs \$12

Choice of Applewood Smoked Bacon, Chicken & Apple Sausage or Canadian Bacon;

Choice of Two Sides: Steamed Spinach, Home Fries, Seven Grain Toast or Mesclun Salad

Nuts & Berries \$12

Toasted Almonds & Pistachios, Yogurt & Elderflower Syrup

Two Filling Omelet \$14

Choose Two Fillings: Bacon, Cheddar, Swiss, Goat Cheese, Roasted Peppers,

Asparagus, Ham, Mushrooms, Onions, Tomatoes;

Choice of Two Sides: Steamed Spinach, Home Fries, Seven Grain Toast or Mesclun Salad

House Cured Salmon Plate* \$12

Salmon Cured on Premise with White Wine and Herbs, Toasted Plain H & H Bagel,

Organic Mesclun Greens, Tomato, Onions, Capers & Cream Cheese

Challah French Toast \$13 *Applewood Smoked Bacon OR Chicken & Apple Sausage*

Pumpkin Pecan Pancakes \$13 *Applewood Smoked Bacon OR Chicken & Apple Sausage*

Blueberry Whole Wheat Pancakes \$13 *Applewood Smoked Bacon OR Chicken & Apple Sausage*

Sides

Home Fries \$4

Chicken Apple Sausage \$5

Mushrooms \$4

Tomato \$3

One Scrambled Egg \$3

Applewood Smoked Bacon \$4

Canadian Bacon \$4

Scrambled Egg White \$4

Beverages

Cappuccino \$4.50

Espresso \$3.50

Double Espresso \$5.50

Café Latte \$4.5

Cranberry Juice \$3

Grapefruit Juice \$3

Orange Juice \$3

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

EXECUTIVE CHEF YOEL CRUZ