

PLATES & PLATTERS

platters are built for sharing and can accommodate 3-4 guests

AVOCADO TOAST

toasted ciabatta, cottage cheese, radishes, pickled chili, spicy sprouts
14

FARM EGG OMELETTE

boursin cheese, local greens, radish, pickled fennel
16

BREAKFAST BURRITO

red pepper tortilla, soft scramble, duck fat beans, queso, pico de gallo, ranch crema
18

CINDY'S HOUSE SALAD

shaved vegetable crudité, three peppercorn dressing, parmesan, sourdough crouton
18

CÓCTEL DE MARISCOS

bloody mary, chili, cucumber, lime, cilantro, saltines
22

SEASONAL FRUIT PLATTER

chef's market selection, greek yogurt, coconut oat granola, honey
24

STEAK & EGGS

beef tenderloin, home fries, roasted mushrooms, hard fried eggs, hotel butter
26

BUTTERMILK PANCAKES

rhubarb preserve, elderflower crème fraiche, mint
14 | 28

LOX & BAGELS

everything bagels, chive cream cheese, capers, heirloom tomato, red onions
18 | 36

OYSTERS ON THE HALF SHELL

chef's selection, traditional accoutrements
18 | 36

CAST IRONS

ROASTED VEGETABLE STRATA

zucchini, artichoke, tomato, basil, ricotta
22

CHILAQUILES

salsa roja, confit chicken, roasted corn, sunny side eggs, pico de gallo, pickled chili
27

QUICHE

roasted broccoli rabe, basil pesto, pecorino romano, prosciutto, arugula
34

SIDES

HILLBILLY LINKS • CRISPY BACON

SCRAMBLED EGGS • HOME FRIES

6

PASTRIES

YAMI'S SPICED CINNAMON ROLL

cream cheese icing, orange zest
14

SEASONAL FRUIT CRISP

lemon lavender ice cream
14

CHERRY MASCARPONE DANISH

house made danish, roasted farm cherries, vanilla mascarpone filling
14

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

EXECUTIVE CHEF: CHRISTIAN RAGANO

CHEF DE CUISINE: KEITH POTTER

PASTRY CHEF: JOVE HUBBARD