



CONTINENTAL BREAKFAST	15
coffee or tea, freshly squeezed juice, fruit, choice of two bakery items: butter croissant, danish, bagel, seasonal muffin	
HOUSE-MADE GRANOLA	10
almonds, cinnamon, berries, choice of milk: skim, 2%, whole, soy, yogurt	
VANILLA YOGURT PANNA COTTA	8
berries, hand-rolled granola, pistachio biscotti	
STEEL CUT OATMEAL	10
dried fruits, nuts, brown sugar, choice of milk: skim, 2%, whole, soy	
SEASONAL SMOKED FISH	15
toasted bagel, cream cheese, watercress	
FARM EGGS ANY STYLE*	14
two eggs, crispy potato, toast, choice of fennel sausage, bacon, chicken cherry sausage or shaved ham	
EGGS BENEDICT*	15
house-made English muffin, shaved ham	

BLUE CRAB OMELET	17
grilled onions, bacon, foraged mushrooms, herbed hollandaise	
GRILLED FLATIRON STEAK & EGGS*	19
two eggs any style, crispy potato, sausage gravy	
FARM VEGETABLE FRITTATA	13
seasonal vegetables, foraged mushrooms, aged cheddar	
HONEY BISCUIT*	15
fried egg, sausage gravy, crispy chicken leg, lemon marmalade	
BRIOCHE FRENCH TOAST	11
blueberry preserves, hazelnut butter Pennsylvania maple syrup	
BUTTERMILK PANCAKES	11
cinnamon apple compote, Pennsylvania maple syrup	
GOLDEN WAFFLE	10
citrus marmalade, Pennsylvania maple syrup	

SIDES

house-made chicken cherry sausage	6
house-made fennel sausage	6
shaved ham	6
crispy potato	5
smoked bacon	6
one egg any style*	3
seasonal fruit	6
Le Bus bread, toasted	4
bagel and cream cheese	6
daily muffin or pastry	3
English muffin	4



RICHARD BROWER, executive chef
ERIC SCHLICHT, chef de cuisine
TROY CHRISTIAN, general manager

*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.