

CONTINENTAL BREAKFAST | 29

package breakfast includes the following:

daily assorted breakfast pastries | market fruit cup
juice of choice or hot breakfast beverage

guest's choice of following:

CHIA SEED BREAKFAST BOWL

DF, NF

acai berry | banana | toasted seeds

GREEK YOGURT PARFAIT

V, NF, GF

mixed berries | house made millet granola
miraval farm honey

JUICES | 9

MOON GREEN JUICE

GF, DF, VG, NF

kale | cucumber | celery
lemon | ginger | apples | blue spirulina

HARVEST CARROT JUICE

GF, DF, VG, NF

carrot | orange | pineapple | cayenne

SMOOTHIES | 9

Add a protein to any smoothie

BALANCE SMOOTHIE

DF, VG

almonds | kiwi | strawberry | chia

REFRESH SMOOTHIE

GF, DF

peanut butter | cocoa nibs | avocado | coconut oil

WYNDHURST



MANOR

BREAKFAST

IN-ROOM DINING

AVAILABLE 6AM-11AM

EYE OPENERS

MASHED AVOCADO | 15

DF, VG

multigrain toast | arugula
capers | shaved radish | lemon

CHIA SEED BREAKFAST BOWL | 14

NF, DF

acai berry | banana | toasted seeds
matcha blueberry biscotti

STEEL CUT OATMEAL | 13

GF, VG

seasonally locally sourced jam | pistachios
cinnamon poached pear

BOWL OF MIXED BERRIES | 14

V, NF, GF

local dairy greek yogurt | house made granola
miraval farm honey

FORBIDDEN RICE PUDDING | 14

VG, GF

mango | coconut | pistachio | dragon fruit

MARKET FRUIT PLATE | 14

GF, VG, NF

cantaloupe | plum | apples
fresh miraval farm mint
roasted hemp seed | fig puree

For the safety and wellbeing of our guests, all In-Room Dining requests will be contactless deliveries.
Your check will automatically be charged to your guest room.

A \$10 delivery fee will be applied.

| GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | NF Nut Free |

OUR FARMS EGGS

EGGS ANY STYLE* | 19

GF, DF, NF

choice of applewood smoked bacon,
pork patty, turkey bacon, or
chicken sausage
roasted sweet potato | arugula salad

LUMP CRAB EGG WHITE FRITATTA | 21

DF, GF, NF

broccoli | butternut squash
roasted red pepper | chimichurri

BERKSHIRES

MUSHROOM OMELET | 21

GF, NF, V

high lawn dairy crema alpina
sundried tomato
kale | crispy shallots

BREAKFAST BAGEL TARTINE | 20

NF

half wheat bagel | shaved ham | avocado
fried egg | house fresh mozzarella

PETITE STEAK & EGGS | 22

GF, DF, NF

prime angus steak
brussel sprout hash | local apple chutney
roasted sweet potato

CURRY TOFU SCRAMBLE | 21

VG

cauliflower | mushroom | sweet potato
kale | grilled whole wheat pita
roasted sweet potato

Disclaimer: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.