



BREAKFAST MENU

COLD

LOX & BAGEL 16

House Cured Salmon, Dill Cream Cheese, Capers, Tomatoes, Onions, Bagel

GRANOLA BOWL 12

Greek Plain Yogurt, Mixed Berries, House Granola

CEREAL 5

Cheerios, Special K, Raisin Bran, Corn Flakes

BAKER'S BASKET 9

Mixed House-Made Pastries

HOT

LUCIENNE BREAKFAST 16

Coffee, Toasted Croissant, Yogurt

DOWNTOWN PLATE 20

Two Eggs Any Style, Sausage or Bacon, Potatoes

OATMEAL 12

Brown Sugar, Raisins or Mixed Berries

CRÈME BRULÉE FRENCH TOAST 16

Chantilly Cream, Maple Syrup, Fruit Cup

BELGIAN WAFFLE 14

House Made Pecan Butter, Mixed-Berry Compote
Aged Maple Syrup

PB&J CREPES 12

Banana, Peanut Butter, Chantilly Cream, Grape Preserves

CREPES ALESSANDRA 14

Scrambled Eggs, Spinach, Provolone Cheese
Béchamel Sauce

CROQUE MADAME CREPES 16

Swiss Cheese, Ham, Two Eggs Sunny-Side Up

STEAK & EGGS 24

8 oz. Heritage Angus NY Strip, Two Eggs Any Style, Roasted Potatoes

FRENCH OMELET 16

Three Eggs, Roasted Tomato, Brie Cheese, Arugula Salad

HUEVOS RANCHEROS 14

Corn Tortillas, Sunny-Side Up Eggs, Tomato Sauce

EGGS BENEDICT 16

Ham or House Salmon, English Muffin, Hollandaise

CRAB BENEDICT 20

Jumbo Lump Crab Cakes, Poached Farm Eggs, Tarragon Hollandaise

APPLE PANCAKES 12

Caramelized Apples, Maple Syrup

SIDES

ROASTED POTATOES / SAUSAGE / BACON 5

TOASTED HOUSE-MADE BREAD 4

White / Rye / Whole Wheat / Bagel / Country Style

BEVERAGES

ILLY COFFEE 5

ILLY ESPRESSO

Single 4 / Double 7

CAPPUCCINO / CAFFÈ LATTE 5

DAMMANN LOOSE TEA 6

HOT CHOCOLATE 6

MILK SM 5 | LG 7

Skim, Soy, Whole, 2%, Coconut, Almond

BOTTLED WATER 7

Acqua Panna 750 ml / Pellegrino 750ml

SODAS, ICE TEA, LEMONADE 5

FRESH JUICES 8

Orange, Grapefruit, Apple, Cranberry, Tomato

Breakfast Daily 6.30am -11am / Lunch Monday-Friday 11am-2.30pm/Brunch Sat. and Sunday 11am-2.30pm
Dinner Monday to Saturday 5.30pm-10pm

José Hernandez – Executive Chef