

## JUICES | \$9

### MOON GREEN JUICE

GF, DF, VG, NF

kale | cucumber | celery  
lemon | ginger | apple

### HARVEST CARROT JUICE

GF, DF, VG, NF

carrot | orange | pineapple | cayenne

## SMOOTHIES | \$9

*Add a protein to any smoothie*

### BALANCE SMOOTHIE

DF, VG

cranberry | pumpkin  
almond | maple syrup

### REFRESH SMOOTHIE

GF, DF

spinach | blueberry  
banana | matcha green tea

WYNDHURST



MANOR

## BREAKFAST IN-ROOM DINING AVAILABLE 6AM-11AM

### AVOCADO TOAST | \$15

DF, VG

multi-grain toast | seasonal mashed  
avocado | shaved carrots | ginger  
crispy capers | pomegranate  
lemon-olive oil vinaigrette

### CHIA HEMP MILK BOWL

NF, DF, VG

toasted seeds | fresh berries

### STEEL-CUT OATMEAL | \$13

GF, VG

toasted pecans | bruleed banana maple syrup

### CONTINENTAL BREAKFAST | \$29

6 mini pastries | fruit cup | choice of chia bowl  
or greek yogurt parfait | beverage (juice or  
coffee)

### GREEK YOGURT PARFAIT | \$14

V, NF, GF

Chef's choice fruits or berries | local greek  
yogurt | millet granola | honey

### COCONUT QUINOA PUDDING

VG, GF

coconut quinoa pudding | fresh berries  
cinnamon flax seed dust | agave syrup

### MARKET FRUIT PLATE | \$14

GF, VG, NF

Chef's choice seasonal fruits and berries  
raspberry coulis | mint | cinnamon flax  
seed dust

### TOFU SCRAMBLE | \$21

tofu | mushrooms | spinach | roasted  
tomatoes | breakfast sweet potato | arugula  
salad

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

breakfast sweet potato | arugula salad  
*choice of meat:* nitrate free bacon,  
chicken apple sausage, turkey bacon,  
pork sausage patty

### CRAB FLORENTINE EGG WHITE FRITTATA | \$21

GF, NF

lump crab meat | spinach | fresh  
mozzarella | caramelized onions  
breakfast sweet potato | arugula salad

## BERKSHIRES

### MUSHROOM OMELET | \$21

GF, NF, V

roasted mushrooms | kale | roasted  
tomato | chevre | breakfast sweet  
potato | arugula salad

### BREAKFAST BAGEL TARTINE | \$20

NF

whole wheat bagel | shaved ham  
grainy mustard | apple chutney  
cheddar cheese | arugula salad

### PETITE STEAK & EGGS | \$22

GF, DF, NF

5 oz petite fillet mignon | brussel  
sprout hash | ancho chili sauce  
breakfast sweet potato | arugula salad

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