

EGGS

Farm Fresh Eggs WITH SAUSAGE OR BACON AND HOME FRIES	10
Burrito SCRAMBLED EGGS WITH CHORIZO AND REFRIED BEANS	12
Traditional Eggs Benedict	15
Three Fold Omelet CHOICE OF FILLINGS	14
Ciabatta Sandwich WITH EGG, CHEESE AND NEUSKE'S BACON	12

GRIDDLE

Cinnamon Sugar French Toast	12
Triple Stack Pancakes LOADED WITH BLUEBERRIES	12
Belgium Waffle WITH LEMON MOUSSE AND FRESH RASPBERRIES	12
Hot Donuts FILLED WITH LOCALLY MADE PEACH JAM	10

SIDES

Neuske's Bacon	4
Green Chile Cilantro Sausage Patty	4
House Smoked Ham Steak	4
Crisp Home Fries	3
Basket of Homemade Biscuits AND LOCAL JAM	4
Toasted Granola AND HONEY SWEET YOGURT WITH FRESH BERRIES	6
Ruby Red Grapefruit Segments WITH AGAVE NECTAR AND MINT	5
Fresh Fruit Bowl	6
Toast, Bagel or Muffin	4
Lox and Bagel WITH CREAM CHEESE SANDWICH	9
Cinnamon Oatmeal WITH GOLDEN RAISINS AND CRUSHED PECANS	4

BEVERAGES

Fresh Fruit Smoothie	6
Orange Juice	4
Grapefruit Juice	4
Coffee	3
Espresso	4
Cappuccino	4
Latte	4
Sparkling Lemonade	3
Sweet Tea	3

At JW Marriott, we share a deep appreciation of our collective role in the vibrant health of our environment and our guests. Our chefs partner with local artisans, organic farmers and sustainable fisheries to deliver authentic cuisine for the sophisticated palate. This collaboration between JW chefs and our trusted partners is designed to provide unique food experiences that celebrate wellness and sustainability.

An 18% gratuity will be added to parties of 6 or more. The Department of Health states that consuming raw or undercooked seafood, meat, or eggs may increase your risk of food-borne illness.