

## TO BEGIN

### **Hotel Bel-Air Bakery Basket 20**

An Assortment Of House Made Breakfast Pastries  
Seasonal Preserves & Échiré Butter

### **Seasonal Farmer's Market Fruit 22 (V, GF)**

Seasonal Granita

### **House Made Granola & Greek Yogurt Parfait 17**

Wild Flower Honey, Seasonal Berries

### **Steel Cut Irish Oatmeal 16**

Candied Walnuts, Banana, Muscovado Sugar

### **Acai Bowl 18 (V,GF)**

Berries, Banana, Granola, Almond Butter, Honey

\*contains Avocado

### **Smoked Salmon & Toasted Bagel 26**

Capers, Red Onion, Horseradish, Herbed Cream Cheese

## BATTERS & BREADS

### **Blueberry-Buttermilk Pancakes 24**

100% Pure Vermont Maple Syrup

### **Brioche French Toast 24**

Huckleberry Compote, Clotted Cream

### **Housemade Waffles 24**

Strawberry Marmalade, Whipped Cream

## EGGS, EGGS, EGGS

### **"Bel-Air" Breakfast 27\***

Two Organic Eggs, Roasted Fingerling Potatoes  
Choice Of Apple Wood Bacon, Pork Or Chicken Sausage  
Selection of Toast

### **French Style Omelette 26\***

Wild Mushrooms, Gruyere, Cipollini Onions,  
Fingerling Potatoes

### **Five Egg White Frittata 26\***

Asparagus, Sun Dried Tomatoes, Shallots  
Goat Cheese, Micro Basil

### **Huevos Rancheros 26\***

Black Beans, Ranchero Salsa, Avocado  
Cotija Cheese, Corn Tostadas

## TARTINES & SANDWICH

### **H.B.A. Avocado Toast 14 (V)**

Multi-Grain Bread, Sprouted Sunflower & Pumpkin Seed  
Espelette Pepper, Lemon

### **Fried Egg Sandwich 22\***

Brioche Bun, Vermont Cheddar, Bacon, Harissa Aioli  
Pickled Shishito Peppers

### **House-Cured Smoked Salmon Benedict 26**

Two Poached Eggs, Dill Hollandaise, Garden Herbs  
Heirloom Tomato Chutney, Brioche Toast

### **Italian Alba White Truffle Tartine 130\***

Country Sourdough, Soft Scramble, Sauce Mornay

## ON THE SIDE

One Organic Egg 7  
Sliced Heirloom Tomatoes 8 (V)  
California Hass Avocado 6 (V)  
Weiser Farms' Potatoes 6 (V)  
Housemade Pork-Black Pepper Sausage 9  
Apple Wood Smoked Bacon 9  
Housemade Chicken-Apple Sausage 9  
Strained Greek Yogurt 10  
Assorted Seasonal Berries 14 (V)  
Housemade Granola 10

## TOASTED

Buttermilk White 7  
Whole Wheat 7  
Rye Bread 7  
Brioche 8  
Sourdough 7  
Gluten Free 7  
Bagel, Plain/ Sesame 9  
English Muffin 7  
Croissant 5  
Pain au Chocolate 5  
Almond Croissant 6  
Blueberry Muffin 6

## SQUEEZED & PRESSED

Smoothie Of The Day 14  
Bel Air Green Juice 18

## CUSTOM BLENDS

Carrot, Apple & Cantaloupe 14  
Strawberry & Watermelon 14  
Honeydew, Pineapple & Ginger 14

## COFFEE 9

French Press  
Decaffeinated  
Cappuccino  
Latte  
Espresso  
Hot Chocolate

## TEA 9

### **Black**

English Breakfast  
Darjeeling  
Earl Grey with Bergamot  
Lion Mountain Keemun  
Lapsang Souchong

### **Green**

Sencha  
Genmai Cha  
Lung Ching Dragon Well  
Jasmine Downy Pearls  
Hotel Bel Air Swan Song

### **Herbal**

Fresh Mint  
HBA Rejuvenation Blend  
Egyptian Chamomile

### **White / Oolong 10**

Silver Needle  
Sacred Orchid  
Ti Kwan Yin

Executive Chef, Hugo Bolaños  
Chef De Cuisine, Brandon Dearden

\*“Consuming raw or undercooked foods may increase risk of food-borne illness, especially if you have certain medical conditions”

A 20% Service Charge will be added to parties of 6 or more