

+ luminaria +

restaurant & patio

BREAKFAST

LIGHT START

12

Fruit Platter

Seasonal Offerings of Fresh Fruit

Berry Parfait

Raspberries, Blackberries, Blueberries, Honey Greek Yogurt, House Granola

Steel Cut Oatmeal

Butter, Rum Raisins, Warm Milk, Cinnamon

DULCE

14

Hotel Waffle

Whipped Cream, Vermont Maple Syrup

Cottage Cheese Pancakes

Blueberry Syrup, Lemon Zest

TRADITIONAL

18

Eggs Benedict*

Citrus Hollandaise, Virginia Country Ham, Breakfast Potatoes

Eggs Any Way*

Two Eggs Any Style, Toast, Breakfast Meat, Potatoes

Corned Beef Hash*

Two Eggs Any Style, Potatoes, Bell Pepper, Onion, House Corned Beef

Biscuits and Gravy*

House Made Green Chile Pork Sausage, Country Gravy, Buttermilk Biscuits

NEW MEXICAN

17

Huevos Rancheros*

Two Eggs Any Style, Choice of Chile, Beans, Flour Tortilla, Potatoes, NM Monterey Jack

Migas*

Corn Tortilla, Scrambled Eggs, Bell Pepper, Onion, Choice of Chile, NM Cheddar

Cheese Enchiladas*

Choice of Chile, NM Cheddar, Beans, Potatoes, Flour Tortilla

Breakfast Burrito

Scrambled Eggs, NM Cheddar, Choice of Chile, Bacon, Potatoes

À LA CARTE

Bacon	4	Flour Tortilla	3
Ham	4	Side of Yogurt	4
Sausage	4	Side of Hollandaise	2
Extra Chile	2	Side of Toast	3
Side of Potatoes	3	English Muffin	3
Extra Cheese	2	Single Pancake	3

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Executive Chef Sean Sinclair