

EUROPEAN BREAKFAST BUFFET 24

Natalie’s orange juice

La Colombe coffee regular or decaf

Hot tea

Seasonal whole fruit

Assorted berry bowl

Chobani yogurt *mixed dried fruit, housemade granola*

Lancaster hard boiled eggs *chives, maldo, cracked black pepper*

Smoked salmon plate *red onion, fresh tomato, capers, Philadelphia whipped cream cheese*

Charcuterie *chorizo, soppressata, prosciutto, everything seasoning lavash*

Artisan cheese *Manchego, Miltica goat, Maytag blue, Parmesan grissini*

Chef Bennett’s pastries *assorted muffins, coffee cake, croissants*

Housemade preserves *mixed berry jam, whipped butter*

Hot

Lancaster county scrambled eggs

Brioche French toast *cinnamon, nutmeg, Myers’s rum*

Apple-wood smoked bacon

Breakfast sausage

Breakfast potatoes

Oatmeal *brown sugar, honey, berries*

Toast

Country white or wheat

Assorted bagels

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ADDITIONAL OFFERINGS 11

Build your own omelet station

Chef’s daily special

MARQ COFFEE BAR

+ADD ON FLAVORS: *vanilla, caramel or hazelnut* 1
Espresso 4

Americano 4

Cappuccino 5

Hot latte 5

Cold brew 6

Draft latte 6

Black and Tan 6

Morning Cocktails

Mimosa 13

Bloody Mary 15

Beermosa 12

Poinsettia 13

Grapefruit paloma 13

Morning Wine By The Glass

Bele Casel Prosecco, Extra Dry
Veneto, IT, NV 15

Sauvignon Blanc, Huia
Marlborough, NZ, 2021 16

Pinot Noir, Bishop’s Peak
San Luis, CA, 2020 16

Cabernet Sauvignon, Y3, Jax Vineyard
North Coast, CA, 2019 18

Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

Please notify your server if you have any allergies.