

The Conservatory

BREAKFAST

Hot Classics

Two Farm-Fresh Eggs* 21 Organic Duck Eggs 25
any style, herb-roasted tomatoes, parmesan & gremolata potatoes, choice of bacon, turkey bacon, ham or sausage

Farm-Fresh Three-Egg Omelet* 23 Organic Duck Eggs 26
choice of mixed peppers, onions, mushrooms, spinach, jalapeños, asparagus or tomatoes, choice of goat cheese, swiss, american or pepper-jack, served with parmesan & gremolata potatoes

Belgian Waffle 19
fresh berries, candied pecans, maple syrup, vanilla whipped cream

Egg White Frittata* 23
organic forest mushrooms, broccoli, spinach, asparagus, tomato, onion, burrata cheese & organic arugula

Crescent Court Eggs Benedict* 24
choice of smoked salmon, canadian bacon, pulled pork or crab louie (add 6), poached eggs, fresh hollandaise, toasted english muffin

Smoked Atlantic Salmon 23
cream cheese, capers, red onion, avocado, tomato, lemon, choice of bagel

House Specialties

Avocado Toast 16
french baguette, herb-roasted tomatoes, organic micro-greens, lemon oil

Blackened Shrimp & Grits 26
sautéed garlic, spinach, espresso demi-glace

Crispy-Fried Jidori Free-Range Chicken & Waffles 24
honey thyme sauce, maple compound butter

Smoked Black Forest Ham & Organic Duck Egg Sandwich* 22
hollandaise sauce, smoked gouda, bacon, avocado, parmesan & gremolata potatoes

Pancakes "Bananas Foster" 22
housemade marshmallow, nutella, madagascar vanilla whipped cream, candied hazelnuts

Pecan French Toast 18
brioche texas toast, pecan-crust and peach coulis

Sides

Meat 7
country link sausage, chicken-apple sausage, applewood smoked bacon, black forest ham, pulled pork or turkey bacon

Veggies 7
avocado, asparagus, herb-roasted tomatoes, mushrooms

Breads & Pastries

includes vermont creamery organic butter, homemade seasonal jams

Basket of Morning Pastries and Muffins - (choice of three) 14
pastries butter croissant, chocolate croissant, pastry cream or cherry-almond danish
muffins banana-nut, raisin bran, blueberry
toast sourdough, wheat, 9-grain, gluten-free

Toasted Bagel and Cream Cheese 8
classic, sesame, onion, cinnamon-raisin, wheat

Giant Warm Cinnamon Roll 11
glazed-to-order

English Muffin 5

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
parties of 6 or more are subject to a 20% gratuity.

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Fruits, Cereals & Berries

Breakfast Cereal 8

all-bran, raisin bran, special k, corn flakes, cheerios, rice krispies
add berries, banana 4

Steel-Cut Oatmeal 12

raisins, cranberries, brown sugar, butter

House-Baked Granola Parfait 14

organic low-fat greek yogurt, fresh berries, sour honey

Texas Ruby Red Grapefruit Half 10

glazed with brown sugar, mint

Dallas Farmer's Market Fruit Salad 16

honey mascarpone, housemade warm banana bread

Seasonal Fresh Berry Bowl 14

Beverages

Freshly Brewed Pot of Dark Roast Coffee 7.5

Espresso, Latte or Cappuccino 7.5

Ikaati Certified Organic Tea 7.5

royal breakfast, imperial earl grey, lush orchard citrus or jade dragon green, soothe chamomile or protect herbal

Hot Chocolate 7.5

chocolate, steamed milk, marshmallows

Milk 5

whole, skim, 2%, soy, almond

Fresh Juice 7

orange, grapefruit

Cold-Pressed Juice 14

choice of carrot, pineapple, apple, beets, tomato, cucumber or create your own blend

The Presidential Smoothie 12

blueberry, banana, apple, yogurt, cinnamon, granola

Evolution Fresh 13

apple, berries, protein powder, super green

Premium Bottled Water

still or sparkling

small 6

large 10

Soft Drinks 6