

SOMETHING LIGHT

Greek Yogurt and Chia Seed Parfait

Chai Tea Infused Chia Seeds, Berry Compote, Blood Orange Coulis,
House-made Granola 13

Lox and Bagel

Toasted Artisanal Bagel, Tomato, Red Onion, Egg, Chives, Capers, Cream Cheese 17

Steel-Cut Irish Oatmeal GF

Apple Compote, Dried Cranberries, Cinnamon, Brown Sugar 12

Freshly Sliced Fruit Plate GF

Chef's Select Seasonal Fruits, Local Citrus, Macerated Berries, Blood Orange Coulis 16

FROM THE GRIDDLE

In House Doughnut Holes

Vanilla Crème Filling, Berry Sauce, Snow Sugar 9

Buttermilk Pancakes or Waffles

Plain, Chocolate Chip 13 Seasonal Berries 16

Banana and Nutella Pancakes

Hayden Mill's Red Fife Wheat Pancakes, Caramelized Bananas, Nutella Butter, Macerated Berries
Crème Anglaise 14

Crusty Bread French Toast

Artisanal Cranberry-Walnut Baguette, Citrus Cream, Macerated Berries,
Cinnamon Spiced Agave Syrup 15

***Frank & Albert's Breakfast Buffet 28**

Open Friday, Saturday, and Sunday

Includes: Egg Bar & Omelet Station, Oatmeal, Fresh Seasonal Fruits, Parfait Bar, Fresh Baked Pastries,
Pecan Wood Smoked Bacon, Pork Sausage, Country Potatoes, Cured Meat, Artisanal Cheese, Chef's
Inspired Egg Preparations, Sweet Griddled Dishes, Coffee/Tea, Juices, & More
(Please note that specialty coffee drinks and specialty juices are not included with the buffet)

EGG-CETERA

Wild Mushroom Egg White Burrito

Gruyere, Pickled Onion, Spinach, Fire Roasted Peppers, Salsa Roja, F&A Fingerling Potatoes 16

*Classic Benedict

English Muffin, Applewood Smoked Ham, Hollandaise, Fingerling Potato Hash 17

*The Garden Omelet

Baby Spinach, Tomato, Bell Pepper, Onion, F&A Fingerling Potatoes, Choice of Artisanal Toast 16

*Meat Trio Omelet

Cheddar, Ham, Pecan Wood Smoked Bacon, Shriner's Chicken Sausage, F&A Fingerling Potatoes, Choice of Artisanal Toast 18

*Quinoa Hash Protein Bowl GF

Poached Egg, Red Pepper Coulis, Sautéed Spinach, Sliced Avocado, Smoked Marcona Almonds, Local Goat Cheese 15

*Huevos Rancheros GF

Sunny Eggs, Corn Tostada, Chorizo, Queso Fresco, Black Bean Puree, Guacamole, Guajillo Ranchero Sauce 18

*Bacon & Eggs

Cage-Free Eggs Your Way, Pecan Wood Smoked Bacon, F&A Fingerling Potatoes, Choice of Artisanal Toast 17

*Open Face California Breakfast Sandwich

Pecan Wood Smoked Bacon, Avocado, Tomato, Fried Eggs, Swiss, Artisanal 9-grain Bread, Sriracha Aioli, Side Mix Greens Salad 18

Tender Pork Carnitas Stack

Artisanal Jalapeno-Cheddar Toast, Poached Egg, Pickled Red Onion, Roasted Poblano Hollandaise, F&A Fingerling Potatoes 15

From the Juicer 8

Carrot-Ginger Juice
The Biltmore Green Juice
Fresh Berry Smoothie
Pineapple-Papaya Refresher

GF- Indicates dish is gluten free.

Bonus

Artisanal Toast 5
Bagel & Cream Cheese 6
Seasonal Fruit 7
F&A Fingerling Potato 6
Pecan Wood Smoked Bacon 8
Country Ham 8
Shriner's Pork Sausage 9
Shriner's Chicken Sausage 9
Smoked Salmon 9
Single Classic Benedict 10

*These Items are offered cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*For your convenience an automatic gratuity of 18% will be added to parties of eight or more. *All Credit Card transactions will appear differently on your statement until fully processed by the Arizona Biltmore; all credit card authorizations will seek an additional 25% of the base amount authorized.

Chef de Cuisine Adam Dunton