



AT ARIZONA BILTMORE

A TASTEFUL HISTORY

## BREAKFAST

### OATS & GRAINS

**Heritage Grain Bowl VG** 14  
White Sonoran Wheat Berries, Greek Yogurt, Fresh Berries, Wildflower Honey, Pistachios, Pecans, Bee Pollen

**Steel-Cut Irish Oatmeal GF VG** 12  
Fresh Berries

**House Granola & Yogurt VG** 13  
Fresh Berries, Agave

### FRESH START

**Fruit Plate GF** 13  
Seasonal Fruits & Berries, Local Citrus, Berries, Tajin

**Fresh Berries VG** 13  
Agave, Whipped Citrus Mascarpone

**\*Lox and Bagel** 18  
Toasted Artisanal Bagel, Tomato, Pickled Red Onion, Egg, Capers, Cream Cheese

### GRIDDLE

**Buttermilk Pancakes VG** 13

**Red Fife Wheat Pancakes VG** 15

**Buttermilk Waffles** 13

**Seasonal French Toast** 15

**Add On: Chocolate Chips** 4 **Fresh Berries** 7  
**Agave Whipped Cream** 5 **Banana** 4

### FROM THE JUICER

**Carrot-Ginger Juice** 7

**The Biltmore Green Juice** 8

**Fresh Berry Smoothie** 9

**Pineapple-Papaya Refresher** 7

### BREAKFAST BUFFET

**Open Friday, Saturday & Sunday** 28

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)

### CLASSICS

**\*Eggs Benedict** 19  
English Muffin, Applewood Smoked Ham, Hollandaise, Oven Dried Tomato, Home Fried Potatoes

**\*2 Eggs Your Way** 17  
Cage-Free Eggs Your Way, Pecan Wood Smoked Bacon Served with Home Fried Potatoes & Toast

### OMELETS

*Served with Home Fried Potatoes & Toast*

**\*Garden** 16  
Baby Spinach, Tomato, Bell Pepper, Onion, Poblano

**\*Meat** 18  
Sausage, Ham, Pecan Wood Smoked Bacon, Cheddar

### THE BORDER

**Wild Mushroom Egg White Burrito** 16  
Chile Cheddar, Spinach, Poblano, Salsa Roja, Pickled Onion, Black Beans, Home Fried Potatoes

**\*Tamale con Huevo GF** 15  
Sunny Egg, Aji Crema, Pico de Gallo

**\*Avocado Toast** 18  
Sunny Egg, Avocado, Heirloom Tomato Salad, Local Radish, Queso Fresco, Farm White Bread

**\*Huevos Rancheros GF** 18  
Sunny Egg, Corn Tostada, Chorizo, Queso Fresco, Black Beans, Guacamole, Guajillo Ranchero Sauce

**Breakfast Sandwich** 18  
Fried Egg, Bacon, Tasso Ham, Chile Cheddar Cheese, Chipotle Aioli

### SIDES

**Artisanal Toast** 5

**Bagel & Cream Cheese** 6

**Seasonal Fruit** 7

**Home Fried Potatoes** 6

**Pecan Wood Smoked Bacon** 8

**Country Ham** 8

**Pork Sausage** 9

**Chicken Sausage** 9

**Smoked Salmon** 9

Executive Sous Chef | **Jason Jaynes**

GF – Indicates the dish is gluten free. All sandwiches available on gluten-free bread upon request.

VG – Indicates the dish is vegetarian.

\*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 six or more.

All credit card transactions will appear at an additional 25% of the base amount authorized until fully processed by the Arizona Biltmore.