



**HOT OATS**

Served All Day

Traditional Steel-Cut Oatmeal GF \$14

hearty oats served with sweet blueberries, toasted walnuts, sprinkle of cinnamon, and a swirl of honey

**WHOLE SOME BOWLS**

Melon, Greek Yogurt, and Granola Bowl GF \$16

creamy Greek yogurt topped with house-made granola, sugar cube melon, fresh berries, and honey

Cottage Cheese Berry Bowl GF \$16

cottage cheese flavored with maple syrup & cinnamon, topped with mixed berries, house-made granola, and chia seeds

**FRESH EGGS**

All American Classic Breakfast\*

2 eggs \$19 | 3 eggs \$21

eggs cooked your way, served with grilled red skin potatoes, uncured bacon or chicken sausage, toast and jam

Avocado Toast \$21

grilled ciabatta topped with mashed avocado, organic hard-boiled eggs, pickled red onion, micro arugula, and chia seeds

Omelet or Scramble \$21 served with grilled red skin potatoes, toast and jam

Whole Egg

Egg White

Tofu V

Just Egg V (+\$2)

**Customize with:**

spinach | tomato | bell pepper | roasted chilies  
onion | cremini mushroom | cheddar | Swiss  
mozzarella | feta cheese

**Additional Proteins (+\$2)**

chicken sausage | bacon | chicken chorizo

**CANYON RANCH FAVORITES**

Huevos Rancheros\* GF \$20

crisp corn tostada layered with smashed black beans, avocado, queso fresco, topped with two eggs your way, finished with house fire-roasted salsa, served with a frisée, arugula, and radicchio salad with an orange vinaigrette

Bagel and Lox\* \$22

toasted bagel with Atlantic cold-smoked salmon, pink peppercorn cream cheese, red onion, capers, sliced tomato served with a frisée, arugula, and radicchio salad with an orange vinaigrette

Hearty Breakfast Bowl\* GF \$20

a wholesome bowl of smashed black beans, savory chicken sausage, red skin potatoes, sautéed kale and spinach, sweet peppers, red onion, two eggs your way, topped with queso fresco and pico de gallo

PLT Eggs Benedict\* \$21

poached eggs paired with savory prosciutto, crisp lettuce, ripe tomato, and an avocado crema, all nestled on a toasted whole-wheat English muffin, served with a frisée, arugula, and radicchio salad with an orange vinaigrette

Croque Madame Flatbread\* \$21

crispy flatbread topped with melted gruyere cheese, black forest ham and two eggs your way, served with a frisée, arugula, and radicchio salad with an orange vinaigrette

Crème Brûlée French Toast\* \$20

French toast topped with a brûléed vanilla pastry cream, served with a medley of fresh berries, candied almonds and two eggs your way

Canyon Ranch Cakes\* \$20

warm fluffy pancakes topped with bananas, walnuts, cacao nibs & Vermont maple syrup, served with two eggs your way

**BREADS**

Toasted Breads \$6

ciabatta | whole-wheat | sourdough | gluten-free bread | **bagels:** everything, gluten-free plain

Toasted Whole-Grain English Muffin \$4

Breakfast Breads \$6

daily muffins | Canyon Ranch signature banana bread | coffee cake

BREAKFAST



PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

GF = Gluten-Free (no wheat, rye, or barley)

V = Vegan (contains no animal product. May contain honey.)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Everyone deserves a meal at the table. Order a participating menu item to support Three Square's mission to help provide wholesome food to hungry people, while passionately pursuing a hunger-free community.

