

# BREAKFAST

Daily from 7:00 a.m. -11:00 a.m.

FARM-FRESH EGGS





#### **Breakfast Buffet**

Featuring Local & International Selections. Omelets & Eggs Prepared to Order. Includes Coffee or Tea & Juice 39 Adult - Children 16

Steel-Cut Oatmeal VIGE Cinnamon, Raisins, Brown Sugar Bananas or Mixed Berries

Fresh Fruit Plate v

Seasonal Fruits & Berries Banana Bread, Vanilla Yogurt Yogurt Parfait VIGE

Granola, Compote, Mixed Berries Vanilla Greek Yogurt 17

Berry & Banana Smoothie

Add Whey Protein 3

**Green Juice** 

Apple, Ginger, Spinach, Celery Cucumber, Pineapple

Capers, Cucumbers, Cream Cheese Toasted Bagel

Bagel & Lox

French Healthy Start

Bircher Muesli, Vanilla Yogurt, Seasonal Berries

Smoked Salmon, Tomato, Diced Egg

served with a choice of breakfast potatoes, grits or mixed berries

#### **Crawfish Creole Omelet**

Blackened Crawfish, Holy Trinity Tomato, Mozzarella, Creole Sauce

NOLA Breakfast GF\*\* (toast)

Two Farm Eggs: any style Choice of: Bacon, Andouille Sausage or Sausage Links & Toast

Breakfast Sandwich GF\*\* (toast)

Sausage or Bacon, Two Fried Eggs Cheddar Cheese, served on a Bagel

# Classic Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise

#### Louisiana Benedict

Boudin Croquette, Artisan Garlic Bread Pickled Fresno, Hollandaise

#### Blue Crab Benedict

Sautéed Spinach, English Muffin, Crystal Hollandaise **32** 

### Lagniappe Omelet GF\*\*

Three-Egg Omelet Choice of Three Fillings: Crawfish, Bacon, Andouille Sausage, Ham Spinach, Bell Peppers, Tomatoes, Onions Scallions, Mushrooms, Cheddar & Mozzarella Cheese

### Egg & Avocado Toast GF\*\*

Toasted Artisan Bread Two Eggs any style, Feta Cheese Radish, Fruit Cup 27

#### **Huevos Rancheros**

Two Farm Eggs: any style Louisiana Beans, Cajun Chorizo, Crispy Tortillas, Cotija Cheese, Smashed Avocado

**30** 

Healthy Frittata GF\*\* (toast) Egg Whites, Tomatoes, Spinach Mushrooms, served with Turkey Bacon, Feta Cheese, Pico de Gallo & Toast

## **Biscuits & Sausage Gravy**

Crispy Andouille & Scallions

#### Belgian Waffle v

Warm Maple Syrup & Butter

#### Traditional Pancakes V | GF\*\*

Warm Maple Syrup & Butter

\* Add Blueberries, Chocolate Chips or Banana 3

#### Bistro Croffle

Whipped Cream, Lemon Curd, Fresh Seasonal Berries

#### **Chicken And Waffle**

Spicy Chicken Thigh, Fresno Pepper Chipotle Cane Syrup Glaze

#### Short Rib & Egg

Gruyere Grits, Pickled Fresno, Scallions Spicy Hollandaise, Poached Egg

#### Steak & Eggs

Flat Iron Steak, Two Eggs any style Breakfast Potatoes, Crystal Hollandaise

#### Dressed Grits

Cheddar, Bacon, Scallions

Pecan-Wood Smoked Bacon or Turkey Bacon

One Egg, any style

**Breakfast Potatoes** 

Fresh Berries

**English Muffin or** Toast GF\*\* (toast)

Sausage Links or Patties

**Toasted Bagel with Cream Cheese** 

**Powdered Beignets** sm 11 | lg 18

Abita Roasting Co. Private Roast

Coffee

Espresso sm 5 | lg 8

Cappuccino

Tealeaves Organic Tea

# **NOLA Bloody Mary**

House Vodka, our Signature Bloody Mary Mix

13

Classic Mimosa 13

Rise & Shine Screwdriver

Milk, Fruit Juice, or Soda

All prices are subject to tax. A 20% service charge is added to parties of 6 or more. Split plate fee is applicable. There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach, or blood, or have other immune disorders, you should eat these products fully cooked.

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