

In Suite Dining

4\$ Service Charge
18% Gratuity added
M-F 7am to 11am
Sat 7am to 12pm
Sun 7am to 2pm

Benedicts

Served on focaccia with fresh fruit and crème

Michigan—Bacon, hollandaise 14

East Bay—Twin smoked whitefish cakes,
Old Bay hollandaise 16

Italian—Marinated tomatoes, prosciutto, spinach,
mozzarella, balsamic hollandaise 16

Filet Mignon—Filet medallions, asparagus,
onion hay, béarnaise 23

Chef's favorites

Served with fresh fruit and crème

Filet Mignon & Eggs—6 oz. filet, two eggs, potatoes or
tomato basil salad, choice of focaccia, sour dough,
multigrain, rye or English muffin 22

Everyday—Two eggs, bacon or sugar cured Michigan maple
sausage, potatoes or tomato basil salad, choice of focaccia,
sour dough, multigrain, rye or English muffin 12

Lox—Salmon lox, smoked whitefish, capers, pickled onion,
tomato, pickled asparagus and toasted focaccia 13

Big Apple Everything Bagel Sandwich—Scrambled eggs,
ham, provolone, tomato and garlic mayo.
Served with potatoes 14

Cambria Eggs Benedict Wrap—Eggs, ham, roasted tomatoes
and hollandaise sauce in a flour tortilla with potatoes 13

Breakfast B.L.T.—Eggs, cheddar and garlic mayo on ciabatta.
Served with potatoes. 14

Breakfast Tacos—Three tortillas filled with Chorizo and
eggs, topped with cheddar, mango pico and sour cream 14

Cambria Hash

Served with fresh fruit and crème and your choice of toast

Corned Beef Hash—Boiled potatoes, corned beef,
pickled onions and poached eggs 17

Prime Rib Hash—Slow roasted prime rib, onion, mushrooms,
potatoes and eggs 17

Andouille Sausage Hash—Sausage, peppers, onion, potatoes
and eggs 15

Vegetarian Hash—Garden vegetables, potatoes, cheddar
and eggs 14

Chorizo Hash—Peppers, onions, potatoes and cheese 15

Lighter Side

Mason Jar Parfait—Yogurt, fresh berries, granola and
dragon fruit chips 10

Porridge Oatmeal—Wheat berries, bananas, almonds,
maple syrup, brown sugar and dried cherries 11

20—gram Protein Shake—Milk, chocolate whey, banana
and peanut butter 9

20—gram Smoothie—Milk, vanilla whey, fresh fruit and
granola 9

20—gram Goji Berry Smoothie—Milk, vanilla whey,
honey, berries and granola 9

Bistro

in the morning!

inside
CAMBRIA
hotels & suites

Omelet Creations

*Served with potatoes, fresh fruit with crème
and your choice of focaccia, sour dough, multigrain,
rye or English muffin*

The Farm—Three eggs, beef tips, bacon, sausage,
ham and cheddar 16

Mushroom & Swiss—Three eggs, shiitake & oyster
button mushrooms with swiss 14

Cambria Egg White—Chicken, mango pico, spinach,
mushrooms and guacamole 14

Seafood—Lobster béchamel, shrimp, scallops,
lobster and provolone 22

Smoked Pulled Pork & Poblano—Topped with
cheddar, mango pico and smoked tomato cream 16

BUILD YOUR OWN 16

Three whole eggs or
four egg whites

Choose three selections listed below

Additional selections \$2 each

Veggie Selections

asparagus, spinach, peppers, zucchini,
tomatoes, onions, mushrooms, avocado

Meat Selections

ham, bacon, sausage, prosciutto,
salmon lox, chorizo

Cheese Selections

cheddar, Swiss, goat,
provolone, buffalo mozzarella

Griddle Cakes

Two buttermilk pancakes served with
potatoes fresh fruit and crème 15

Classic Maple

Banana Granola

Cherries Jubilee

Blueberry Cobbler

Chocolate

Peanut Butter & Jelly

Sweets/French Toast

Served with potatoes, fresh fruit and crème

Cambria Cronut—Croissant filled with sweet maple and
pecan ricotta and dredged in pancake batter 15

Nutella—Hazelnut chocolate spread, bananas and
whipped cream 15

Cherries Jubilee French Toast—Crème brûlée custard
soaked sourdough with cherry brandy topping 15

Blueberry Cobbler French Toast—Crème brûlée custard
soaked sourdough with blueberry cordial topping 15

Giant Cinnamon Roll—Bay Bread Roll, custard soaked
with cream cheese frosting 14

July 2021