



BREAKFAST

PRICE

Whole Fruit	\$2
Yogurt Berry Parfait (Sunflower Granola Yuzu Berries) (V)	\$6
Breakfast Sandwich (Egg, Cheese)	\$6
Vegan Overnight Oats (Toasted Coconut) (VG)	\$6
Cashew Yogurt Parfait (Sunflower Granola, Yuzu Berries) (VG)	\$8
Organic Hard-Boiled Eggs	\$4

PASTRIES

Croissant	\$5
Double Chocolate Chunk Cookie	\$5
Salted Caramel Chocolate Tart	\$6
Pear Cardamom Crumb Bar	\$5
Pain Au Chocolat	\$6
Muffin	\$5
Danish	\$5

BEVERAGES

Coffee	\$5
Latte	\$6
Cappuccino	\$6
Espresso	\$6
Hot Tea	\$5
Hot Chocolate	\$5
Cold Brew (Flavors: Vanilla, Hazelnut or Caramel)	\$6
Bottled Water (Still or Sparkling)	\$6
Soda	\$4
Milk	\$4
Fruit Juice (Choice of Orange or Apple)	

Après

Post-Noon Menu



SMALL PLATES	PRICE
Sesame Grissini or Vegetable Crudité Bundle (Additional Dips at \$2 each)	\$7
Golden Beet Salad	\$12
Seasonal Grain Bowl	\$12
Tomato Soup with Cheesy Ficelle	\$12
SANDWICHES & OPEN FACED TARTINES	
A variety of curated selections on artisanal breads	\$12-\$14
BEVERAGES	
Coffee	\$5
Latte	\$6
Cappuccino	\$6
Espresso	\$6
HotTea	\$5
Hot Chocolate	\$5
Cold Brew (Flavors: Vanilla Hazelnut or Caramel)	\$6
Bottled Water (Still or Sparkling)	\$6
Soda	\$4
Milk	\$4
Fruit Juice (Choice of Orange or Apple)	

Après

Drinks Menu



COCKTAILS

PRICE

SUMMIT Sunset Margarita (Espolon Reposado, St. George Spiced Pear Liqueur, Pomegranate, Agave, Lime Juice, Cayenne)	\$18
Ginger Highball (Jim Beam Black, Honey, Seltzer, Ginger)	\$18
Vanderbilt #1 (Rittenhouse Rye, Method Sweet Vermouth, Meletti Anisette, Coffee, Chocolate Bitters, Brandied Cherry)	\$18
Midnight Gin and Tonic (Empress 1908 Gin, Elderflower, Tonic, Grapefruit)	\$18
Edgar Wallace (Gentleman Jack Whiskey, Salted Caramel, Angostura Bitters, Citrus Oils)	\$18
Happy To Serve You (Grey Goose Vodka, Pumpkin Spice, Lemon Juice, Cinnamon)	\$18

BEER \$10

WINE

Red	\$14
White	\$14
Prosecco	\$14