

BREAKFAST

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

10/2023

Breakfast Buffet

Featuring Local & International Selections. Omelets & Eggs Prepared to Order. Includes Coffee or Tea & Juice 38 Adult - Children 15

Steel-Cut Oatmeal VIGE

Cinnamon, Raisins, Brown Sugar Bananas or Mixed Berries

Fresh Fruit Plate v

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

Granola, Compote, Mixed Berries Vanilla Greek Yogurt 16

Berry & Banana Smoothie

Add Whey Protein 3

Green Juice Apple, Ginger, Spinach, Celery Cucumber, Pineapple

Bagel & Lox

Smoked Salmon, Tomato, Diced Egg Capers, Cucumbers, Cream Cheese Toasted Bagel

Muesli

Mixed Berries, Banana, Chia Seeds

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

Caprese Omelet

Onions, Tomatoes, Mozzarella Basil Pesto 23

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

Smoked Salmon Benedict

Poached Eggs, Sautéed Spinach, English Muffin, Hollandaise

Blue Crab Benedict

Fried Green Tomato, Crystal Hollandaise

Lagniappe Omelet GF**

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

Crawfish Creole Omelet

Blackened Crawfish, Holy Trinity Tomato Mozzarella, Creole Sauce 26

Healthy Frittata GF** (toast)

Egg Whites, Tomatoes, Spinach, Mushrooms, served with Turkey Bacon, Pico de Gallo & Toast

Egg & Avocado Toast GF**

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

Biscuits & Sausage Gravy

Crispy Andouille & Scallions 18

Belgian Waffle v

Warm Maple Syrup & Butter

Traditional Pancakes V | GF**

Warm Maple Syrup & Butter

* Add Blueberries, Chocolate Chips or Banana 3

French Toast

Brioche Bread, Berry Compote Lemon Ricotta

Chicken And Waffle

Spicy Chicken Thigh Maple-Chipotle Syrup

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

Sausage Links or Patties

Pecan-Wood Smoked Bacon

One Egg, any style

Breakfast Potatoes

Fresh Berries

English Muffin or Toast GF** (toast)

or Turkey Bacon

Toasted Bagel with Cream Cheese

Powdered Beignets sm 11 | lg 18

Coffee

Abita Roasting Co. Private Roast

Espresso

sm 5 | lg 8 Cappuccino

Tealeaves Organic Tea

13 Classic Mimosa 13

Rise & Shine Screwdriver

NOLA Bloody Mary

Signature Bloody Mary Mix

House Vodka, our

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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