

# L I V E L L O

## HEALTHY FRESH STARTS

### SEASONAL FRUIT PLATE

Mixed berries, assorted sliced fruit

### FRESH FRUIT SMOOTHIE

Choice of:

Banana, strawberry, mixed berry

### FRESH JUICE

Choice of:

Red beet, carrot, celery, grapefruit

### BREAKFAST CEREAL

Corn Flakes, Raisin Bran, Muesli, Special K, Rice Krispies, Frosted Flakes, Quaker Oats

### STEEL-CUT IRISH OATMEAL

Made with milk, sugar and vanilla Brown sugar, banana, golden raisins on the side

## TRADITIONAL

### BUTTERMILK PANCAKES

Add Banana or Chocolate Chip

Comes with vanilla whipped cream and marinated berries

### BELGIAN WAFFLE

Real maple syrup, vanilla whipped cream and marinated berries

### BRIOCHE FRENCH TOAST

Real maple syrup, vanilla whipped cream and marinated berries

### CONTINENTAL BREAKFAST

Pastry or toast, fresh fruit salad, juice, coffee or tea

### SMOKED SALMON PLATE

Toasted bagel, whipped cream cheese, boiled egg, salted capers, red onion, tomato

## NATURAL CAGE-FREE EGGS

### COUNTRY OMELETTE

Ham, tomato, mushroom, bell pepper, onion, cheese, spinach, hash browns, toast

### EGGS BENEDICT

Choice of Canadian bacon or smoked salmon with hollandaise, hash browns

### HUEVOS RANCHEROS

Eggs over medium, crispy corn tortillas, black beans, sour cream, avocado, cheddar, salsa

### STEAK & EGGS

28-day dry aged strip loin, two eggs, hash browns, toast

### HAM STEAK & EGGS

Two eggs, hash browns, toast

### AMERICAN BREAKFAST

Two eggs any style; choice of bacon, sausage or ham; hash browns, toast

## SIDES

### BACON

Apple wood smoked or turkey

### SAUSAGE

Chicken or Pork

### HASH BROWNS

### BREAD

Choice of: Bagel, Muffin, Croissant, English muffin or Toast

### FRUIT SALAD

### GRANOLA

### COTTAGE CHEESE

### YOGURT

### REJUICE (COLD-PRESSED JUICES)

#### 100% Organic

Rejuice is an organic beverage and vegan food café, specializing in organic and vegan juice, smoothies, and food. Using only local and certified organic produce, every juice is cold-pressed and handcrafted.

\*ASK SERVER FOR DAILY SELECTIONS

EXECUTIVE CHEF MIRKO PADERNO