

THE
GRAHAM
GEORGETOWN

In-Room Dining Breakfast
6:30am - 10:00am

Selection of Delivery Times

- | | | | |
|--|--|--|---|
| <input type="checkbox"/> 6:30am - 6:45am | <input type="checkbox"/> 7:30am - 7:45am | <input type="checkbox"/> 8:30am - 8:45am | <input type="checkbox"/> 9:30am - 9:45am |
| <input type="checkbox"/> 6:45am - 7:00am | <input type="checkbox"/> 7:45am - 8:00am | <input type="checkbox"/> 8:45am - 9:00am | <input type="checkbox"/> 9:45am - 10:00am |
| <input type="checkbox"/> 7:00am - 7:15am | <input type="checkbox"/> 8:00am - 8:15am | <input type="checkbox"/> 9:00am - 9:15am | |
| <input type="checkbox"/> 7:15am - 7:30am | <input type="checkbox"/> 8:15am - 8:30am | <input type="checkbox"/> 9:15am - 9:30am | |

Oatmeal | 10

- ☐ Brown Sugar ☐ Pecans ☐ Cinnamon
☐ Honey ☐ Maple Syrup ☐ Dried Fruit
☐ Butter

☐ Greek Yogurt Parfait | 8

- Fresh Berries | Granola | Cinnamon & Honey

Variety of Cold Cereals & Farm Fresh Milk | 7

- ☐ 2% Milk ☐ Whole Milk ☐ Non-Fat Milk

Selection of Cereals:

- ☐ Cheerios ☐ Froot Loops
☐ Cinnamon Toast Crunch
☐ Raisin Bran

Freshly Baked Breakfast Quiches | 17

- ☐ Lorraine (Ham & Swiss)
☐ Spinach & Salmon
☐ Goat Cheese & Tomato

Golden Waffles | 16

- ☐ Butter ☐ Fresh Berries
☐ Chocolate Chips ☐ Honey
☐ Whipped Cream ☐ Maple Syrup

☐ Avocado Toast | 14

- Whole Wheat | Mashed Avocado | Lime |
Roasted Tomato

Bagels | 10

- ☐ Plain ☐ Toasted Sesame
☐ Everything

Toppings:

- ☐ Pickled Red Onions
☐ Cream Cheese
☐ Smoked Salmon **+\$4**
☐ Capers | Tomato

Breakfast Sandwiches | 15

- ☐ Sausage, Egg & Cheddar Croissant
☐ Spicy Turkey Sausage & Pepper
Jack English Muffin
☐ Ham, Egg & Cheddar Croissant
☐ Egg White, Cheddar, Swiss,
Multigrain Ciabatta

Bakery Items

- ☐ Almond Croissant | 7 ☐ Croissant | 6
☐ Pain au Chocolate | 8
☐ White Toast | 4 ☐ Wheat Toast | 4

☐ Fresh Seasonal Fruit | 9

- Seasonal Assortment

Beverages

- ☐ Orange ☐ Cranberry ☐ Grapefruit
☐ Apple | 6
☐ Almond Milk ☐ 2% Milk
☐ Non-Fat Milk ☐ Whole Milk | 4
☐ RISHI Teas | 5

Coffee Offerings

- ☐ Regular ☐ Decaf
☐ Small pot (3 cups) | 7
☐ Large pot (5 cups) | 10
☐ Cream ☐ 2% Milk

*Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness,
especially if you have certain medical
conditions*

*20% SERVICE CHARGE AND APPLICABLE
SALES TAX WILL BE ADDED TO THE RETAIL
PRICE OF ALL ITEMS PLUS DELIVERY
CHARGE OF \$5.00*

Please place on outside doorknob before 2:00am
After 2:00am please dial '0' for assistance

No. of Guests: _____ Room No.: _____

Guest Name: _____

Signature: _____

By signing, you are authorizing these charges to be added to your room bill.

THE
GRAHAM
GEORGETOWN

Thank you for picking us as your Home Away From Home during your stay in Georgetown. We are offering our Serve Safe Breakfast Menu. As we are learning the new normal we invite you to indulge in breakfast of your choice in your guest room. If you would like to order breakfast please fill out your order card found in your room. For any questions please dial "0". We are excited to have you as our guest and look forward to serving you!

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GEORGETOWN

In Room Dining

Please dial "0" to place your order

Roasted Garlic Hummus | 10

Pita | Seasonal Vegetables

Elotes | 8

Roasted Corn | Cotija | Red Chile Aioli | Lime

Arancini | 12

Arborio | Mozzarella | Fresh Herbs | Basil Pesto

Bruschetta | 14

Sourdough | Ricotta | Olive Oil Poached Tomato

Baby Wedge | 14

*Goat Cheese | Double Smoked Bacon | Heirloom Tomato
Lemon Vinaigrette*

Seasonal Soups | 5 / 8

See server for today's selection

***Spicy Tuna Lettuce Wraps | 20**

*Saku Tuna | Nori | Seaweed Salad | Cucumber
Spicy Mayo | Furikake*

***Beef Tenderloin "Tataki" | 17**

Latin

Chimichurri | Pickled Fresno & Shallot

Asian

Ponzu | Pickled Ginger | Sweet Chile | Sesame

Thai Tiger Shrimp Flatbread | 16

Coconut Curry | Fresno | Scallions | Thai Basil

Pesto & Tomato Flatbread | 14

Basil Pesto | Olive Oil Poached Tomato | Ricotta

Fig & Goat Cheese Flatbread | 15
Black Mission Figs | Roasted Garlic | Arugula
Lemon Vinaigrette

BLT | 16
Double Smoked Bacon | Butter Lettuce | Black Pepper Aioli
Heirloom Tomato | Toasted Ciabatta

Rooftop Burger | 17
Brioche | Heirloom Tomato | White Cheddar | Steakhouse Aioli

Herb Marinated Chicken Breast | 16
Toasted Brioche | Heirloom Tomato | Fresh Mozzarella
Pesto Aioli

Skin-on Salmon | 30
Shaved Korean Style Brussels Sprouts | Miso Butter

Warm Bread Pudding | 12
Challah | Caramelized Apple | Chantilly Cream
Butter Rum Sauce

Vanilla Bean Cheesecake | 10
Macerated Berries | Fresh Mint

Beverages

Coke, Diet Coke, Sprite | 4
Cranberry, orange, pineapple, grapefruit, apple juice | 5
Still or sparkling water | 5
2%, Non-Fat Milk | 5

Stella Artois Pilsner, Heavy Seas Loose Cannon IPA, Goose Island 312 Wheat, Michelob Ultra
Devil's Backbone Vienna Lager, Victory Sour Monkey Sour Triple | 8

Jermann Pinot Grigio | 17 Craggy Range Sauvignon Blanc | 15, Brewer Clifton Chardonnay | 15,
Influence Reisling | 15, Far Niente Post and Beam Cabernet Sauvignon | 21,
Boedecker Cellars Pinot Noir | 16

20% Service Charge and applicable sales tax will be added to the retail price of all items plus delivery charge of \$5.00



Serving In Room Dinner: Sun-Sat 5 PM until 10 PM