

THE GRAHAM

GEORGETOWN

In-Room Dining Breakfast

6:00am - 10:00am

Selection of Delivery Times

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

Oatmeal | 10

- Brown Sugar Toasted 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% Whole Non-Fat

Selection of Cereals:

- Cheerios Froot Loops
 Raisin Bran Cinnamon Toast Crunch

Freshly Baked Breakfast Quiches | 17

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

Golden Waffles | 16

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

Bagels | 10

- Plain Toasted Sesame
 Everything Onion

Toppings:

- Pickled Red Onions Cream Cheese
 Smoked Salmon +\$4 Capers | Tomato
 Shaved Black Forest Ham
 Hard Boiled Eggs

Avocado Toast | 14

Whole Wheat | Mashed Avocado | Lime | Roasted Tomato

Breakfast Sandwiches | 15

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

Bakery Items

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

Fresh Seasonal Fruit | 9

Seasonal Assortment

Beverages

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

Coffee Offerings

- Regular Decaf
 Small pot (3 cups) | 7
 Large pot (5 cups) | 10

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!

The Graham Georgetown Team

THE
GRAHAM

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, Kirin Light Lager, Heavy Seas Loose Cannon IPA,
Devil's Backbone Vienna Lager, Troegs Dreamweaver Wheat | 8*

*Kaltern Pinot Grigio, Ten Sisters Sauvignon Blanc, Brewer Clifton Chardonnay,
Influence Reisling, Joseph Carr Cabernet Sauvignon, Lowery Hill Pinot Noir | 15 glass*

**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