



CHEF DE CUISINE
RACHEL WIENER

Jean-Georges Vongerichten

COFFEE

Hot Chocolate 6.50
Regular, Decaffeinated 5.50
Espresso 5.50
 Double 7.50
Macchiato 6.50
Cappuccino 6.50
Latte 6.50
Café Mocha 6.50
 Caramel .50
 Hazelnut .50
 Vanilla .50

TEA

Organic Breakfast
Lavender Earl Grey
Long Life Green
5.50

CAFFEINE-FREE TEA

Vanilla Rooibos
Chamomile Blossom
Organic Peppermint
5.50

JUICE

Orange, Grapefruit,
Carrot, Tomato, Pineapple
7

MILK

Whole Milk, 2% Milk
Skim Milk, Soy Milk
5

ASTOR BREAKFAST

Yogurt with Granola or
Pastry Basket
Seasonal Fruit Plate
Juice & Coffee
20

CEREAL, YOGURT, FRUIT

Steel Cut Oats
Cinnamon and Raisin 12
Seasonal Fruit Plate 14
House Made Granola & Yogurt
with Berries 14
Assorted Cereals 7

BAKED GOODS

Pastry Basket 12
English Muffin or Bagel 4
Seven-Grain, Rye, White
Sourdough or Wheat Toast 4
Croissant 5
Pain au Chocolat 6
Daily Muffin Selection 6

SIDES 6

Applewood Smoked Bacon
Turkey or Pork Sausage
Smoked Niman Ranch Ham
Crispy Home Fries
Cottage Cheese
Heirloom Tomatoes
Assorted Berries
Nonfat Greek Yogurt
Assorted Flavored Yogurts
All Natural Plain Yogurt
Smoked Salmon

ENTREES

All Eggs served with Tomato Salad
Crispy Potatoes, Toast
Local Organic Eggs
Any Style*
15
Omelette with Gruyère Cheese
16
Egg White Frittata
Zucchini, Basil
16
Eggs Benedict
Niman Ranch Smoked Ham
18
Niman Ranch Short Rib Hash
Sunny Side Up Eggs
20
French Toast
Cinnamon Sugar, Caramelized
Apples
15
Buttermilk Pancakes
Sliced Banana, Fresh Berries
15
Belgian Waffle
Macerated Berries, Whipped
Cream
15
Smoked Salmon Plate
Tomatoes, Capers, Pickled Onion
Choice of Bagel or Toast
20
Everything Crust Pizza
Cambridge Smoked Salmon
Dill Cream Cheese
Fine Herbs
19

*These items contain or may contain raw or undercooked products *Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase

your risk of food borne illness, especially if you have certain medical conditions.