

THE SAVOY

EASTER MENU 2025

a la carte

DRESSED EGGS THREE WAYS 17
beet, chili, avocado

OATMEAL 8
seasonal berries, choice of a side of honey
or brown sugar

PASTRY 8
coffee danish
or
lemon poppyseed tea cake

drinks

BREWED COFFEE 4

ESPRESSO 4

CAPPUCCINO 6

LATTE 6

FRESH JUICES 5

SOFT DRINKS 3

breakfast cocktails

MIMOSA 12

BLOODY MARY 12

lighter options

SMOKED SALMON BAGEL 16
everything spice-blend, whipped cream cheese
capers, red onion

YOGURT PARFAIT 13
greek yogurt, savoy sunflower granola, fresh berries

COMPRESSED MELON 15
goat cheese, prosciutto, mint syrup

mains

SAVOY BREAKFAST PLATE 16
two campo lindo farms eggs
choice of sausage or bacon, toast & hashbrowns

DUTCH BABY 15
blueberry, lemon curd, confectioners sugar

FRENCH TOAST 15
brioche, cinnamon custard,
brandy maple syrup

BUTTERMILK BISCUITS & GRAVY 16
campo lindo eggs, buttermilk biscuit, sausage gravy

CAST IRON FRITTATA 16
asparagus, roasted tomato, crème fraiche

DIRECTOR OF F+B VAN ZARR
F+B MANAGER MACKENZIE WESTERN
EXECUTIVE CHEF MATT HALEY
CHEF DE CUISINE AYDEN BOST
SOUS CHEF JEREMIAH PRICE
SOUS CHEF COSETTE DANIEL
PASTRY CHEF LIDDY WELLS



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of medical conditions