

THE SAVOY

MOTHER'S DAY 2025

a la carte

CINNAMON ROLL 8

brown butter, maple
cream cheese

OATMEAL 7

fresh berries
honey or brown sugar

SPRING SALAD 7

farmer greens, parmesan
toasted pecans, citrus vinaigrette

SEASONAL FRUIT PLATE 7

beverages

BREWED COFFEE 4

lavazza, regular or decaf
+ five farms irish cream \$8

DOUBLE ESPRESSO 4

marcell

SPECIALTY COFFEE 6

latte or cappuccino
vanilla, mocha, seasonal

FRESH JUICES 5

orange, grapefruit

SOFT DRINKS 3

coca-cola, diet coke, dr. pepper
sprite, minute maid lemonade

BOTTLED TEA 6

darjeeling, blackberry sage

HOT TEA 4

earl grey, english breakfast
chamomile, jasmine, rooibos
cinnamon-orange

cocktails

MIMOSA 12

BLOODY MARY 12

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

lighter options

YOGURT PARFAIT 12

cinnamon granola
greek yogurt, fresh berries

PETITE DUTCH BABY 14

blueberry compote
lemon curd, sorghum glaze

COMPRESSED MELON 15

goat cheese, pistachio crumb
pink peppercorn, mint

AVOCADO TOAST 14

smashed avocado, tomato
bitter greens, multigrain toast
everything seasoning
+ egg \$3

SMOKED SALMON 16

toasted bagel, everything seasoning
whipped cream cheese
capers, red onion

mains

SAVOY BREAKFAST 16

two campo lindo farms eggs
toast, hashbrowns
choice of bacon or sausage

BUTTERMILK BISCUITS & GRAVY 16

two campo lindo farms eggs
buttermilk biscuit, sausage gravy

CAST IRON FRITTATA 16

crispy potato chips, asparagus
roasted tomato, crème fraiche

SAVOY BENEDICT 18

two campo lindo farms eggs
english muffin, prosciutto
hollandaise foam, breakfast potatoes

HOUSE SMOKED LAMB PASTRAMI 18

carved australian leg of lamb
three pepper potato hash
poached egg, mint yogurt

sides

BACON or SAUSAGE 5

SINGLE EGG 3

HASHBROWNS 4

TOAST 4

multigrain, sourdough, gluten-free
english muffin or buttermilk biscuit

