


the TERRACE

fresh start


Market Fruit Plate 21 
season's best selection fruit & berries,
greek yogurt, banana bread

Steel Cut Oatmeal 19 
local berries, brown sugar

Greek Yogurt Parfait 19 
house granola, market berries,
pomegranate, pistachio

Scottish Smoked Salmon 26
heirloom tomatoes, alfalfa sprouts,
capers, cucumber, pickled red onion,
herbed-garlic boursin, everything bagel

breakfast classics

Two Eggs "Your Way" 25 
served with breakfast potatoes & toast
choice of applewood-smoked bacon,
country sausage or chicken apple
sausage

Three Egg Omelet 28
SERVED WITH BREAKFAST POTATOES & TOAST
choice of up to 3 fillings: ham, pork chorizo,
bacon, spinach, smoked salmon, vegan
sausage, bell pepper, tomato, fine
herbs, onion, mushroom, mozzarella,
cheddar, feta, gruyère, boursin cheese

Langham Breakfast 36
SERVED WITH CHOICE OF JUICE and
LA COLOMBE COFFEE or TEA SELECTION
two eggs, country sausage, bacon,
roasted tomato, sautéed mushrooms,
breakfast potatoes

sides

Sliced Avocado 8

Market Berries 12

Side Seasonal Fruit 10

Country Pork Sausage 10

Chicken Apple Sausage 10

Black Forest Ham 10

Sliced Heirloom Tomatoes 9

Scottish Smoked Salmon 14

Apple-Sage Sausage 12

Chipotle Sausage 12

Breakfast Potatoes 9

Applewood-Smoked Bacon 12

market brunch

SERVED WITH CHOICE OF JUICE and
LA COLOMBE COFFEE or TEA SELECTION

Egg Corner
cooked *a la minute*
eggs or egg whites
Any Style
Eggs Benedict
Omelets

Potatoes O'Brien
Applewood-Smoked Bacon
Italian Chicken Sausage
Quiche Lorraine

Belgian Waffle
berry compote, maple syrup,
whipped cream

Fresh Fruit & Berries


Breakfast Salad

Pastry Selection


Bagels butter, cream cheese

Adults 39
Children 24


chef's creations

Shakshuka 23 
tomato, red bell pepper, labneh, cilantro
poached eggs, grilled sourdough


Feta & Mushroom Omelet 26 
wild mushrooms, feta, tarragon,
lemon zest, side salad


Oak Knoll Scramble 24 
vegan egg substitute, bell pepper, onion,
apple-sage vegan sausage, spinach

Avocado Toast 26
avocado, cherry tomato, cucumber,
radish, pepita seeds, micro greens,
on grilled sourdough

Short Rib Chilaquiles 28 
guajillo-braised short ribs, black beans,
spicy salsa verde, cilantro, queso fresco,
crema mexicana, sunny-side egg

something sweet

Buttermilk Pancakes 18 
served plain or with: chocolate chips,
blueberries, bananas, or nutella

Grilled French Toast 21 
brioche, market berries, cinnamon glaze,
raspberry coulis

Breakfast Pastry Basket 18 
choice of 3: croissant, pain au chocolat,
apple danish, muffin, toast

D - Dairy Free | GF - Gluten Free

V - Vegetarian |  - Vegan

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or
Eggs May Increase Your Risk of Foodborne Illness.

For Your Convenience A 20% Service Charge Is Added To Parties Of
Six Or More This Service Charge is Distributed Entirely to the Staff

Beverages

La COLOMBE
COFFEE ROASTERS

coffee + specialties

Drip Coffee 6
Espresso 10
Double Espresso 10
Americano 10
Latte 10
Cappuccino 10

milk 6

choice of: Skim 2%, Whole,
Half & Half, Oat or Almond

iced tea 6

juice selection 9

Fresh Orange
Fresh Grapefruit
Apple
Cranberry
Pineapple
Tomato

wellness juices 14

The Quench

watermelon, jicama, strawberry, lime

Sunrise

orange, carrot, ginger, turmeric

The Clover

kale, cucumber, pear, cilantro, mint



HARNEY & SONS

hot tea 9

English Breakfast
Hot Cinnamon Spice Black
Ginger Turmeric
Green + Citrus & Ginkgo
Earl Grey
Raspberry Herbal
Chamomile
Verbena Mint
Decaffeinated Ceylon Black

soft drinks 6

Coke
Diet Coke
Sprite
Club Soda
Ginger Ale

classic cocktails 19

Aperol Spritz 18
aperol, sparkling wine, soda water

Prickly Pear Bellini 16
prickly pear purée & sparkling wine

Espresso Martini 20
nat kidder vodka, espresso,
coffee liqueur

Classic or Spicy Margarita 19
el jimador tequila, cointreau, lime,
agave *with or without* jalapeño & tajin

Pasadena's Whiskey Highball 19
four roses, ginger beer

Moscow Mule 19
nat kidder vodka, ginger beer, lime juice

Mimosa 16
fresh orange juice & sparkling wine

Bloody Mary 19
nat kidder vodka, housemade mary mix, olives