

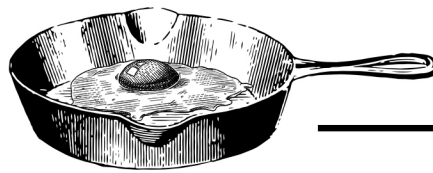


IN-ROOM DINING



STARTERS

Orchard Harvest	15
Seasonal fruit & berries, cottage cheese or Greek yogurt, banana bread	
Housemade Granola Parfait	10
Greek yogurt, berries & dried fruit, pecans	
Steel Cut Hot Oats	10
Flame raisins, brown sugar	
French Market Style Beignets	10
Praline sauce, strawberries	



BREAKFAST EGGS

Monteleone Breakfast	18
Two eggs, breakfast potatoes, smoked bacon or link sausage	
Eggs Benedict	18
Canadian bacon, poached eggs, hollandaise, white or whole wheat English muffin	
Criollo Omelet	18
Eggs, egg beater or egg whites, choice of 3 ingredients: Chisesi ham, smoked bacon, tomato, green onion, mushroom, sharp cheddar, provolone, manchego	
Each Additional Topping	1

SIDES

6

Smoked
Bacon

Housemade
Biscuits

Stone
Ground
Grits

Linked
Sausage

Breakfast
Potatoes

Fresh
Fruit

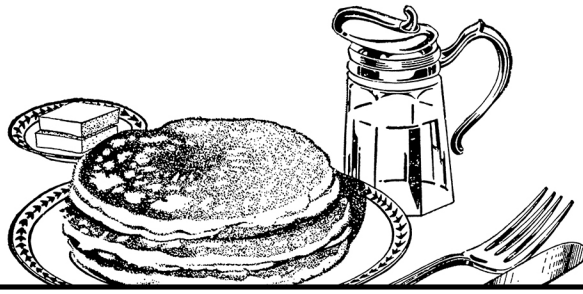


Hotel Monteleone
NEW ORLEANS



Daily
7AM-11AM

IN-ROOM DINING



PANCAKES & TOASTS

Buttermilk Pancakes	15
Pure maple syrup	
Pear & Local Honey Toast	10
Whipped ricotta, Marcona almonds, multi-seed bread	
Avocado & Heirloom Tomato Toast	10
Fresno chili, pickled red onion, multi-seed bread	



COFFEE

Carafe 12

Regular

Decaf



MILK

Glass 6

Whole

Soy

2%

Almond

Skim

JUICE

Glass 6

Orange

Tomato

Apple

Cranberry

Grapefruit

22% service charge, \$5 delivery fee and applicable sales tax will be added to all orders.