



BOULDER STYLE BREAKFAST

WEST END GRANOLA

oats, agave nectar, nuts, dried fruits and berries
choice of dairy, almond or soy milk \$8.95

SCRAMBLED ORGANIC TOFU

mushrooms, spinach, bell pepper, tomato, asparagus
chipotle aioli, grilled naan bread \$13.50

ST JULIEN MUESLI

rolled oats, yogurt, honey, apples, nuts, raisins
berries \$9.95

STEEL CUT OATMEAL

cooked with a splash of apple juice, raisins
brown sugar and milk \$8.50

FRUIT PLATE

sliced seasonal fruits, berries \$8.95

EGG WHITE FRITTATA

mushrooms, spinach, sun dried tomato pesto
Haystack goat cheese \$13.95

OATMEAL BRULEE

steel cut oats, crème fraiche
caramelized sugar in the raw \$6.95

EGGS, ETC.

HOUSE SMOKED SALMON & MOE'S BAGEL*

whipped cream cheese, capers, tomatoes
red onions, cucumbers, crumbled eggs \$15.50

EGGS BENEDICT*

Creminelli capicola, spinach, hollandaise sauce
toasted English muffin \$17.50

CHEF'S HASH *

poached eggs, breakfast potatoes, bacon, bell peppers
mushrooms, onions, tomatoes, spinach
truffle hollandaise sauce, chile sauce \$15.50

3 EGG OMELET

breakfast potatoes, choice of toast \$14.95

CHICKEN AND SAGE WAFFLES

bacon jam, toasted almonds, maple sherry cream \$16.50

HUEVOS RANCHEROS*

2 Colorado farm fresh eggs any style, pork green chili
hand-made tortillas, scallions, guacamole, salsa
cotija cheese \$17.50

NEW YORK STEAK & EGGS

8oz natural beef New York steak, two eggs any style
grilled onion and tomato, breakfast potatoes, toast \$19.95

2 LOCAL FARM EGG BREAKFAST*

Colorado eggs any style, breakfast potatoes
choice of breakfast meat and toast \$13.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness, especially if you have
certain medical conditions

FROM THE GRIDDLE

BRIOCHE FRENCH TOAST

Munson farm pumpkin & blood orange spread pepite
brittle, cinnamon crème anglaise \$11.50

BUTTERMILK PANCAKES

choice of: plain, chocolate chip, banana
or fresh blueberry topped with compote
& real amber maple syrup \$9.50

SEASONAL BELGIAN WAFFLES

Breckenridge bourbon, strawberry balsamic compote,
Chantilly cream \$10.95

SMOKED SALMON LATKES

poached eggs, capers, charred scallions
red onions, crème fraiche, hollandaise \$17.50



@JILLSRESTAURANT

@STJULIENHOTEL

BREAKFAST SANDWICHES

Sandwiches can be prepared vegetarian upon request

CALI MUFFIN

scrambled eggs, turkey sausage, tomato, guacamole
roasted poblano pepper, pepper jack cheese
on toasted English muffin \$9.50

BREAKFAST BURRITO

scrambled eggs, chorizo, guacamole, tomatoes
roasted poblano pepper, onions, breakfast potatoes
pepper jack and cheddar cheeses \$10.95
add pork green chili \$3.95

CROISSANT \$2.95

CHOCOLATE CROISSANT \$3.50

HAM & CHEESE CROISSANT \$6.50

ASSORTED COOKIES \$2.95

ZUCCHINI GINGER BREAD \$2.95

CINNAMON ROLL \$3.50

PECAN PUMPKIN BREAD \$2.95

MUFFIN OF THE DAY \$3.25

TOAST \$1.95

BANANA WALNUT BREAD \$2.95

MOE'S BROADWAY BAGEL \$2.95
plain/sesame/ everything

MIXED BERRIES \$7.50

HALF RUBY GRAPEFRUIT \$3.95

MELON & PINEAPPLE \$4.50

PLAIN YOGURT \$2.95

COTTAGE CHEESE \$2.50

SMOKED BACON \$4.95

COUNTRY HAM \$4.95

HATCH GREEN CHILE CHICKEN SAUSAGE \$4.95

ALL NATURAL PORK SAUSAGE \$4.95

TURKEY SAUSAGE PATTY \$4.50

BREAKFAST POTATOES \$3.50