## Orléans Room

## THE COTTONWOOD HOTEL

## FROM THE CAFÉ

## BRUNCH

## COFFEE

4
CAPPUCCINO
6
LATTÉ
6
DOUBLE ESPRESSO
5
LONDON FOG
6
CORTADO
5
MUFFIN
6
CROISSANT
5
CINNAMON ROLL
9

LEMON RICOTTA PANCAKES
berry preserves, whipped
ricotta, artisan maple syrup 13

PLUSH HORSE PARFAIT
blackberry yogurt, fresh fruit, granola, oats

12
FRESH FRUIT
seasonal variety seasonal variety 13

BLACKSTONE OMELETTE sausage, bacon, tomato, spinach, ricotta, gruyère 17

EGGS BENEDICT* prosciutto, hollandaise, english muffin, poached egg 15

## smoked salmon

 +6bacon or pork belly +4

THE ORIGINAL BLACKSTONE REUBEN corned beef, sauerkraut, gruyère, thousand island, pumpernickel rye 16

THE RACHAEL
smoked turkey, red kraut, gruyère, thousand island, sourdough

14
REUBEN HASH
corned beef, brussels
sprouts, red kraut, lyonnaise potatoes, sunny egg

17
FRENCH TOAST brioche, pecan crumble, berries, artisan maple syrup, powdered sugar

15
AVOCADO TOAST* country bread, crème fraîche, sunny egg, everything crumble, caperberry 13

## SHAKSHUKA*

poached eggs, basquaise tomato sauce, basil, goat cheese, sourdough 17

BUSINESS BREAKFAST* two eggs, toast, lyonnaise potatoes, bacon, sausage, or pork belly

20
SMOKED SALMON BOARD*
house cold smoked salmon,
rye, sourdough, boursin cheese, accoutrement

18
THE BURGER*
shallot jam, garlic aioli,
white cheddar, tomato,
lettuce, potato bun, frites

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18
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fried egg
+3
avocado +4
bacon or pork belly $+4$
smoked salmon
$+6$

## CAFÉ-TINI

wheatley vodka, espresso, somrus liqueur, simple syrup

## 16

AGUA FRESCA
coconut rum, caramelized pineapple, lime

10

## ORLEANS

BLOODY MARY
wheatley vodka, house mix, fresh garnish

11

## MIMOSA

choice of orange, prickly pear, or grapefruit

10

SCHIMMEL SANGRIA cold brew, red wine, tequila, lemon, lime, simple, seltzer water

14
MIMOSARITA
tequila, cointreau, orange juice, lime, prosecco

