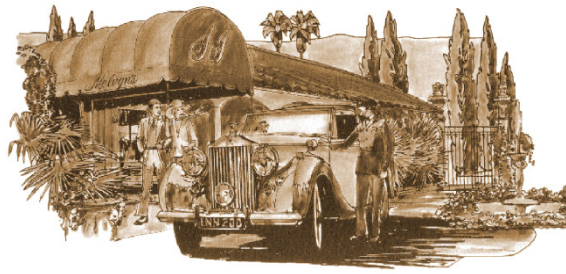


*Executive Chef  
Larry Monaco*



*Sous Chef  
Bryan Olaes*

*est. 1975*

*Breakfast Served From 8am-11am*

## *Entrées*

### *LOCAL CONTINENTAL 15*

*Fresh Artisan Bread & Croissant, House European Style Butter, Fresh Preserves, Soft Boiled Free-Range Egg, Fresh & Dried Fruit*

### *MEL'S BREAKFAST 22*

*Free-Range Scrambled Egg, Applewood Smoked Bacon, Artisan Bread,  
Baby Greens & Simple Vinaigrette  
\*Egg Whites 2*

### *CROISSANT SANDWICH 24*

*Applewood Smoked Bacon, Fried Free-Range Egg, Aged Cheddar Fondue, Heirloom Tomato,  
Baby Greens & Simple Vinaigrette*

### *PALM SPRINGS FRENCH TOAST 16*

*Boysenberry Sauce, Cinnamon Honey Mascarpone, Candied Pecans, Mixed Berries*

## *À La Carte*

### *FREE-RANGE SOFT-BOILED EGG 8*

### *BAGUETTE OR CROISSANT 6*

*House European Style Butter, Fresh Preserves*

### *SIDE OF APPLEWOOD BACON 8*

### *FRESH & DRIED FRUIT BOWL 12*

*Honey Yogurt*

### *GRANOLA, MILK, FRESH BERRIES, HONEY 13*

*"Melvyn's Restaurant adds a 3% Wellness Surcharge to assist in providing Health Care Benefits for our Colleagues."*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*