

Beverages

FRESHLY SQUEEZED JUICES 9
Orange, Grapefruit, Juice of the Day

illy BREWED COFFEE 8
Regular and Decaffeinated

ASSORTED JUICES 8
Acai, Pomegranate, Apple
Pineapple, Tomato

ESPRESSO, LATTE, CAPPUCINO 9

ORGANIC LOOSE LEAF TEA 8

Brunch Cocktails

BLOODY MARY 21
Horseradish Infused Vodka,
Hearty Tomato Juice, Jumbo Shrimp

BELLINI 23
Prosecco, White Peach Puree, Fresh Mint

CUCUMBER KIWI G&T 23
Bombay Sapphire, Orange Agave Nectar,
Crushed Cucumber and Kiwi

STRAWBERRY RHUBARB TART 21
Absolut Vanilla, Hazelnut Liqueur
Rhubarb Bitters. Fresh Strawberries

THE PLAZA CONTINENTAL BUFFET 34
Selection of Freshly Baked Pastries & H&H Bagels,
Charcuterie, Loch Kairn Farms Oak Smoked Salmon, Assorted Cheeses,
Seasonal Fresh Fruit, Berries and Yogurts, House made Granola
A Choice of Juice and illy Coffee or Organic Loose Leaf Tea


Appetizers, Soups and Salads

SEASONAL FRUIT PLATE  16
Fresh Mint

RUBY RED GRAPEFRUIT OR PAPAYA 10
Fresh Mint

BOWL OF BERRIES 16
Greek Yogurt

BUTTERNUT SQUASH SOUP 14
Pumpkin Seed Oil, Pepitas, Crystallized Ginger


SHAVED SPRING VEGETABLE SALAD  14
Norwich Farms Greens, Sherry Vinaigrette

SMOKED STURGEON SALAD 19
Sour Cream, Chive, American Caviar, Corn Cake

Entrées

THE PLAZA OMELET 25

*Loch Kairn Farms Oak Smoked Salmon, Vermont Goat Cheese,
Baby Spinach*

GREEN MARKET EGG WHITE FRITTATA  24
Asparagus, Spring Pea, Market Mushrooms

CLASSIC EGGS BENEDICT 22

Poached Eggs, Canadian Bacon, English Muffin, Hollandaise

PANETTONE FRENCH TOAST 21

Organic Vermont Maple Syrup

MARKET VEGETABLE QUICHE 22

Grilled Zucchini, Market Mushrooms, Spinach, Escarole Salad, Shallot-Lemon Vinaigrette

LOBSTER & WAFFLES 29

*Whole Poached Maine Lobster,
Savory Onion Waffle, American Caviar*

SWEET GEM CAESAR 17

*Parmesan Reggiano, Crisp Olive Oil Crouton
Organic Chicken 24 Jumbo Prawns 27*

SEAFOOD COBB SALAD 29

Maine Lobster, Laughing Bird Shrimp, Egg, Berkshire Bacon, Avocado, Bleu Cheese

PAN SEARED BRANZINO  30

Arugula Salad, Honshemiji and Royal Trumpet Mushrooms, Grilled Lemon

D'ARTAGNAN ORGANIC CHICKEN CLUB 20

Berkshire Bacon, Whole Grain Honey Mustard, Arugula, Tomato

PALM COURT BURGER 22

*Choice of Raclette, Gruyère, Bleu or Cheddar
Romaine Lettuce, Tomatoes, Red Onion, Pickle, Herb Fries*

CHILI CHEESE BURGER 26

Slow Cooked Short Rib Chili, Goat Cheddar, Herb Fries

SURF AND TURF BURGER 26

Pine Island Fried Oysters, Pearl Onion Relish, Old Bay Fries

STEAK FRITES 32

Fleisher's Organic Grass Fed Hangar Steak, Béarnaise, Herb Fries

As part of The Plaza's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.



Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. "