

Orléans Room

THE COTTONWOOD HOTEL

BRUNCH

FRENCH TOAST

maple syrup,
challah, fruit, nuts
14

AVOCADO TOAST

sunny egg, everything seasoning,
crème fraîche, caperberry chip,
shallot, radish
14
smoked salmon
17

PANCAKE

lemon ricotta, blueberry,
maple syrup
15

BIRCHER MUSELI

açaí yogurt, fresh fruit,
condensed plant milks
10

GOLDEN BEET HUMMUS

chickpea, beet condiment,
country bread
12

BLACKSTONE REUBEN

corned beef, sauerkraut,
thousand island,
house mustard, gruyère
16

ORLEANS BURGER*

1/3 pound prime patty,
pork belly & shallot marmalade,
cheddar, fried egg
18

VIENNOISERIE

per piece,
selection of
breakfast pastries
MKT

FRESH FRUIT

berries, melon, mint,
clementine simple syrup
10

SHAKSHUKA

basque tomato sauce,
poached egg, basil,
chèvre, baguette
17

FRENCH OMELET

mushroom, ricotta,
savory herbs
16

EGGS BENEDICT*

piment d'espelette, hollandaise,
jambon de bayonne
18
florentine
15
smoked salmon
21

CORNED BEEF HASH

fried egg, shaved brussels sprouts,
fermented red cabbage,
house mustard, potato,
gruyère, jus de vie
16

SURF AND TURF

OYSTERS* ON THE HALF SHELL

mignonette, hot sauce

LOBSTER SALAD

little gem lettuce, fennel,
lemon mayo, sherry vinegar

SHRIMP COCKTAIL

cocktail sauce,
lemon, horseradish

PRIME RIBEYE CARVING STATION

horseradish cream,
house demi-glace,
german potato salad,
brioche rolls

38 per guest

FROM THE CAFÉ

FROM THE BAR

ARTEMIS TEAS

6

LONDON FOG

6

LATTÉ

6

ESPRESSO REFRESHER

7

COFFEE

4

CAPPUCCINO

6

DOUBLE ESPRESSO

5

CORTADO

5

THE LOCAL TEA

wheatley vodka,
lady botanist simple,
lime, watermelon sparkling
12

CAFÉ-TINI

wheatley vodka, espresso,
somrus liqueur, simple syrup
15

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

A 20% gratuity will be added to all parties of 6 or more.