

BREAKFAST MENU

AT SILK ROAD WE ARE COMMITTED TO SERVING SUSTAINABLY GROWN AND NATURALLY RAISED PRODUCTS

SAVORY EGGS

Classic American

Fresh Juice, Two Eggs Any Style,
Choice of Ham, Bacon or Sausage,
Crispy Potatoes, Toast, Coffee or Tea
■ 22

Gruyère Cheese Omelette

Baby Arugula, Italian Ham,
Caramelized Cipolini Onions
■ 14

Eggs Benedict

Canadian Bacon Lardons, Spinach,
Crisp Potato Cake & Hollandaise Sauce
■ 15

Free-Range Turkey Hash

Turkish Eggs, Piquillo Peppers
& Kirmizi Butter
■ 16

Morning Sliders

Grilled Tenderloin, Tomato Confit,
Fried Egg, Vermont Cheddar
& Bacon on Brioche Buns
■ 15

Eggs, Eggs, Eggs

Silk Road's Signature Breakfast Dish
Poached, Fried & Scrambled Eggs
with Bacon, Spinach and Garnishes
■ 15

CLASSICS

Blueberry & Ricotta Pancakes

Honeycomb Butter, Candied Rose Petal
& Orange Blossom Syrup
■ 14

Crispy French Toast

Caramelized Apples, Cinnamon
Custard & Cider Reduction
■ 12

Maple Sugar Waffles

Whipped Cream, Berries &
Citrus Curd
■ 14

Oatmeal or Cream of Wheat

Banana & Vanilla Compote,
Palm Sugar Streusel
■ 9

Sides

Breakfast Potatoes	4
Homemade Italian Sausage	5
Nueske Bacon	5
Ham & Cheese Beignets	6
Mini Bagel & Cream Cheese	4
English Muffin	4

Not including tax and gratuity.

A gratuity of 21% will be added to parties of eight or more.

BREAKFAST MENU

DANISHES & CEREAL

The Continental

Fresh Juice, Pastries, Butter,
Jams, Coffee or Tea

■ 17

Balik Smoked Salmon

Whipped Cream Cheese,
Traditional Garnishes & Mini Bagels

■ 18

From The Bakery

Croissant
Pain Aux Chocolat
Assorted Muffins
Cinnamon Roll

4 Items ■ 8

Tropical Fruit Salad

With Rosewater &
Sweet Tahini Yogurt

■ 9

Organic Greek Yogurt Parfait

Homemade Granola, Mixed Berries,
& Turkish Honey

■ 10

Assorted Cereal

With Berries or Banana
Choice of Corn Flakes, Raisin Bran,
Rice Krispies, Frosted Flakes, Special K,
Froot Loops

Each ■ 9

BEVERAGES

Fresh Juices

Orange
Ruby Grapefruit
Watermelon
Carrot
Tomato

■ 7

French Press Illy Coffee

Dark Roast
Medium Roast
Decaffeinated

4 Cups ■ 10

6 Cups ■ 16

Espresso

Cappuccino
Café Latte
Valrhona Mocha

Single ■ 5

Double ■ 6.50

Tea Forté

English Breakfast
Decaf Breakfast
Earl Grey
Citrus Mint
Jasmine Green
Chamomile Tisane

Two Cup Serving ■ 6.50

Cocktails

Bellini ■ Blood Orange Mimosa ■ Bloody Mary

■ 10

Not including tax and gratuity.

A gratuity of 21% will be added to parties of eight or more.

BRUNCH MENU

AVAILABLE AFTER 11:30 AM

SEAFOOD

Grilled Shrimp Curry
Mangosteen Basmati Rice
■ 16

Popcorn Shrimp Lettuce Wraps
Mango Slaw & Sweet Chili Mayo
■ 12

Crispy Fried Calamari
Whipped Avocado & Chili Jam
■ 12

Niçoise Style Tuna Salad
Organic Eggs, Avocado & Haricots Verts
■ 17

SALADS

Baby Heirloom Tomato Salad
Crisp Bibb Lettuce, Manouri Feta,
Fresh Herbs & Sumac Dressing
■ 12

Heirloom Beet & Goat Cheese Salad
Roquette Lettuce, Asian Pears
& Candied Pecans
■ 15

Baby Romaine Caesar Salad
Rotisserie Free-Range Chicken, Croutons
& Parmesan Cheese
■ 14

SANDWICHES & MORE

Silk Road Burgers
Char-Grilled Black Angus Beef,
Condiments & Organic Fries
■ 14

Saigon Sub
Marinated & Grilled Beef, Fresh Herbs
& Pickled Vegetables
■ 14

Grilled Flatbread Panini
Gruyère Cheese, Turkey, Avocado,
Bacon & Tomatoes Confit
■ 12

Quattro Stagioni Pizza
Four Seasonal Flavors on
Grilled Flatbread
■ 16

Pork Potstickers
Soy Dipping Sauce
■ 10

SOUPS

Tomato & Bell Pepper Soup
Grilled Cheese Brioche Bites
■ 9

**Aromatic Chicken
& Coconut Soup**
Cilantro, Galangal, Tapioca,
Kaffir Lime & Asian Mushrooms
■ 11

SUMMER WINES

Navarro Gewürztraminer
Anderson Valley, CA 2007
*Spicy Apple flavors with
Lychee and Floral tones*
6 Glass / 28 Bottle

Barrel 27 White Blend
Paso Robles, CA 2008
*Notes of Jasmine, White Peach,
Candied Lemon and Honeysuckle*
7 Glass / 32 Bottle

Not including tax and gratuity.
A gratuity of 21% will be added to parties of eight or more.