

CLAY URBAN KITCHEN

BREAKFAST







choose a little, choose a lot (AVAILABLE MONDAY—FRIDAY 6:00A-9:30A)

BOTH BREAKFAST TABLES INCLUDE A SELECTION OF FRESH BREAKFAST JUICES AND MILK, FRESHLY BREWED STARBUCKS® COFFEE AND ASSORTED TAZO® TEAS.


continental breakfast table // fresh seasonal fruits, selection of yogurts, cereal favorites, granola, fresh bakery selections, bagels with cream cheese 10.95

hot breakfast table // in addition to our continental breakfast table selections, enjoy scrambled eggs, smoked bacon, country sausage, breakfast potatoes and cooked-to-order pancakes, waffles, cheese omelet and French toast (please order with your server) 14.95




energize your day

berry and yogurt parfait // layered with flaxseeds and all-natural granola  10
 steel cut oatmeal // sun-dried raisin and cinnamon pecan compote  9  
 smoothie of the day // blended with soy milk  8 







early favorites

white chocolate cherry french toast // berry compote, maple syrup + candied pecans 12
 buttermilk pancakes // fresh berry compote, warm maple syrup, whipped butter 11
 eggs your way* // 2 eggs, golden hash brown potatoes, choice of bacon, ham or sausage and choice of toast 13.50 
 chef's omelet // three eggs packed with cured ham, sautéed sweet onions, aged Swiss and cheddar served with crisp golden hash brown potatoes and choice of toast 14.50




power up

egg white and spinach omelet // folded with sautéed onions and low-fat cheddar cheese with mini tomato and arugula salad  12 
 huevos rancheros // fried eggs with black beans, potato, corn tortillas and roasted tomato salsa 12 

the side plate

big bowl of berries // a bright mix of seasonal favorites  9  
 smoked bacon, breakfast sausage links, or grilled ham 6 
 cup of low-fat yogurt // berries, fruit or plain  6 
 crispy hash brown potatoes 4
 toasted bagel with philadelphia® cream cheese // low-fat or regular 5
 one egg any way 4 two eggs any way 6
 toast // white, wheat, rye, multigrain 3 gluten-free 4
 assorted dry cereals // choose from a variety, including gluten free Rice Chex add your choice of banana or berries 4
 2
 the bakery basket // a buttery croissant, daily muffin, your choice of English muffin, sourdough, wheat, rye or white toast with jam, honey and butter 8


beverages

juice // orange, grapefruit, apple, cranberry, or tomato  3.50
 starbucks® coffee // espresso, cappuccino, latte 5
 freshly brewed regular or decaffeinated 3.50
 milk // non-fat  2%, whole, chocolate or soy 3.50
 tazo® tea // choose from a selection of hot teas  3.50


Chef // Chuong Ngo

Restaurant Manager /Miguel Talavera

 @ClayUrbanKitchen

 Tag us on Instagram!

 @cukitchen

 Indicates a well-balanced, nutrient-rich Color Your Plate™ item. Learn more about our nutrition partner, Core Performance, and Color Your Plate at sheraton.com/fitness

*These Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness. An 18% gratuity charge will be added to parties of 6 or more guests

 Gluten Free

 Vegetarian