



COLD BREAKFAST BOWLS

BERRY BOWL 11

STRAWBERRIES, RASPBERRIES, BLACKBERRIES, BLUEBERRIES

FRESH FRUIT SALAD 10

CANTALOUPE, HONEYDEW, PINEAPPLE, BERRIES

COCONUT YOGURT PARFAIT 11

BANANA, PAPAYA, ALMONDS, CHIA SEEDS

SWISS MUESLI 9

OAT FLAKES, SHREDDED WHOLE WHEAT,
RAISINS, APPLE, GRAPES, BERRIES,
HAZELNUTS, HONEY

QUINOA BOWL 14

POACHED EGG, GREENS, PICKLED CARROTS, AVOCADO

HOT BREAKFAST BOWLS

MCCANN'S STEEL CUT IRISH OATS 7

BROWN SUGAR, RAISINS, HONEY 8
STRAWBERRIES, BANANAS 9
DRIED CHERRIES, TOASTED ALMONDS, CHIA SEEDS 10

SPINACH & QUINOA EGG SCRAMBLE 14

TOMATO, SCALLIONS

BACON & BRUSSELS SPROUTS 15

TOPPED WITH POACHED EGG

MOROCCAN EGGS 16

POACHED EGGS, SPICY TOMATO SAUCE, KALE,
HOME FRIES, NAAN BREAD

IVY LEAGUE SCRAMBLE 15

SCRAMBLED EGGS, CHICKEN SAUSAGE, GOAT CHEESE,
SAUTÉED KALE

EGGS & OMELETTES

TWO EGGS ANY STYLE 11

SERVED WITH SEARED TOMATO OR
BREAKFAST POTATOES

EGGS BENEDICT 16

POACHED EGGS, CANADIAN BACON, GRILLED TOMATO,
HOLLANDAISE, ENGLISH MUFFIN

EGG WHITE OMELETTE 15

SPINACH, TOMATOES, ROASTED PEPPERS,
MUSHROOMS, SCALLIONS

HAM & BRIE OMELETTE 14

GRILLED TOMATO

COMPLETE BREAKFAST

SMOKED SALMON BAGEL 22

CREAM CHEESE, CUCUMBER, TOMATO,
RED ONION, ORANGE JUICE,
CHOICE OF COFFEE OR TEA

CONTINENTAL BREAKFAST 14

CHOICE OF BREAKFAST PASTRY, BUTTER, JAM
SERVED WITH A SIDE OF FRESH FRUIT, ORANGE JUICE
CHOICE OF COFFEE OR TEA

YALE CLUB BREAKFAST 20

TWO EGGS ANY STYLE, BREAKFAST POTATOES, TOAST
SERVED WITH A SIDE OF FRESH FRUIT, ORANGE JUICE
CHOICE OF HAM, BACON, OR SAUSAGE
CHOICE OF COFFEE OR TEA

CHARLES KEHRLI, EXECUTIVE CHEF
KEVIN O'BRIEN, DIRECTOR OF FOOD & BEVERAGE



THE YALE CLUB'S MENUS FEATURE MANY LOCAL AND ORGANIC INGREDIENTS THAT PROVIDE MEMBERS AND GUESTS WITH HEALTHY DINING OPTIONS. THE CLUB IS COMMITTED TO OUR MEMBERS' WELL-BEING AND SUPPORTING LOCAL FARMS SUCH AS BATTENKILL FARMS IN SALEM, NY AND OTHER LOCAL FOOD PURVEYORS.

NOT ALL INGREDIENTS ARE LISTED. PLEASE TELL YOUR SERVER ABOUT ANY FOOD ALLERGIES YOU MAY HAVE.

GLUTEN FREE BREAD IS AVAILABLE UPON REQUEST.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
EIGHTEEN PERCENT (18%) GRATUITY WILL BE ADDED TO THE BILL. 17.5% WILL BE DISTRIBUTED TO THE WAIT STAFF,
DINING ROOM ATTENDANTS, AND BARTENDERS; 0.5% WILL BE DISTRIBUTED TO SUPERVISORY PERSONNEL.

FROM THE GRIDDLE

AVOCADO TOAST 11

HARD BOILED EGG, SIDE OF FRUIT

MULTIGRAIN PANCAKES 11

DUTCHESS COUNTY ORGANIC MAPLE SYRUP

FRENCH TOAST 11

DUTCHESS COUNTY ORGANIC MAPLE SYRUP

WAFFLES 11

DUTCHESS COUNTY ORGANIC MAPLE SYRUP

SIDES

BACON, TURKEY BACON, SAUSAGE,
HAM, OR CHICKEN SAUSAGE 6

TOASTED ENGLISH MUFFIN 3.5

DANISH, MUFFIN, CROISSANT 4.5

TOASTED BAGEL & CREAM CHEESE 5

STONYFIELD FARM YOGURT 5

BREAKFAST POTATOES 5

FRESH BERRIES 5

ASSORTED CEREALS 5.5

BRAN FLAKES

CHEERIOS

CORN FLAKES

KASHI 7

GRAIN PUFFS

RAISIN BRAN

RICE KRISPIES

SPECIAL K

WHEATIES

JUICES

JUICE 6/8

ORANGE
GRAPEFRUIT

COLD-PRESSED RED JACKET™ ORCHARD JUICES 7

APPLE STRAWBERRY
FUJI APPLE

COLD-PRESSED JUISI™ JUICE 7

PINEAPPLE JAMU
KALE PUNCH
CHOCOLATE ALMOND MILK

GREEN MUSTACHE™ SMOOTHIES

O' SOY GOOD 9

STRAWBERRY, KALE, BANANA,
MINT, SOY MILK

TROPICAL TWIST 9

PINEAPPLE, GUAVA, PASSION FRUIT,
MANGO, ORGANIC COCONUT WATER

MIXED BERRY 9

BLUEBERRY, STRAWBERRY, RASPBERRY,
BANANA, GROUND CHIA SEEDS

COFFEE & TEA

COFFEE 4

ESPRESSO 4.5

CAPPUCCINO 4.5

SELECTION OF TEAS 4

HOT CHOCOLATE 4.5