

## Healthy Start

Market Fruit Salad <sup>V, GF</sup> 13

Vanilla Orange Broth

Market Berry Bowl <sup>V</sup> 14

Yogurt & Granola Parfait 13

Toasted Oat Granola, Berries

Vegan Acai Bowl <sup>V</sup> 15

Berries, Coconut, Chia Seeds, Flax Seeds

Avocado Toast <sup>V</sup> 15

Country Bread, Crushed Avocado, Chia Seed Crunch, Herb Salad

Add Egg 5

Super Green Frittata <sup>GF</sup> 17

Egg Whites, Spinach, Green Market Vegetables

Whole Wheat Egg White Wrap 18

Chicken Sausage, Gruyere, Herbs

Chilled Overnight Oats <sup>V</sup> 16

Organic Oat Milk, Oats, Chia Seeds, Blueberries,

Coconut, Almonds

Keto Omelette <sup>GF</sup> 22

Applewood Smoked Bacon, Hudson Valley Cheddar,

Avocado, Small Salad

Quinoa Breakfast Power Bowl 18

Scrambled Egg Whites, Wild Mushrooms, Local Spinach,

Avocado, Toybox Tomatoes

## Complete Breakfast

All served with Orange Juice & Coffee or Tea.

Milk Choices: Half & Half, Cream, Whole, Fat-Free, Oat, Almond, Soy.

Catsmo Smoked Salmon Bagel 25

Cream Cheese, Cucumber, Capers & Onions, Tomato

Yale Club Breakfast 25

Two Eggs Any Style, Fruit Salad, Rosemary Home Fries, Toast,

Choice of: Breakfast Ham, Bacon, Sausage

YC Continental 15

Choice of: Breakfast Pastry, Fruit Salad, Butter & Preserves

## Classic Breakfast

Two Eggs Any Style 17

Rosemary Home Fries, Choice of Toast

Classic Eggs Benedict 17

Poached Eggs, English Muffin, Canadian Bacon,

Hollandaise, Rosemary Home Fries

Eli's Sandwich 18

Fried Egg, Canadian Bacon, Hudson Valley Cheddar,

Rosemary Home Fries

Vanderbilt Omelette <sup>GF</sup> 26

Maine Lobster, Applewood Smoked Bacon,

Small Salad

Steel Cut Irish Oats <sup>V</sup> 9

Brown Sugar, Raisins, Cinnamon

Stuffed Croissant Sandwich 19

Chicken Sausage, Scrambled Egg White with Herbs,

Pepperjack Cheese

## From the Griddle

Buttermilk Pancakes 13

NY State Organic Maple Syrup, Butter

Classic French Toast 13

Thick Cut Brioche, Cinnamon, Fresh Berries

Belgian Waffle 13

NY State Organic Maple Syrup, Whipped Cream, Fresh Berries

## Breakfast Sides

Berries <sup>V, GF</sup> 6

Avocado <sup>V, GF</sup> 4

Fruit Salad <sup>V, GF</sup> 6

Breakfast Potatoes <sup>GF</sup> 5

Yogurt <sup>GF</sup> 6

Blueberry Muffin 4

One Egg Any Style <sup>GF</sup> 5

Croissant 6

Chicken Sausage <sup>GF</sup> 6

Bagel 6

Sausage <sup>GF</sup> 6

Toast 4

Bacon <sup>GF</sup> 6

Choice of:

White, Whole Wheat,  
Rye, Gluten-Free

Ham <sup>GF</sup> 6

## Beverages

Hot Coffee 5

Espresso 6

Iced Tea 5

Assorted Juices 6 / 8

Iced Coffee 6

Double Espresso 9

Saratoga Water 6 / 8

Orange, Grapefruit, Pineapple,  
Cranberry, Apple, Tomato, Prune,  
Vegetable

Cappuccino 7

Assorted Teas 5

Hot Chocolate 6 / 8

Please ask your server for tea selection

<sup>V</sup> – Vegan (no eggs or dairy) | <sup>GF</sup> – Gluten-Free

### THE YALE CLUB CULINARY TEAM

The Yale Club's menu features many local ingredients that provide members and guests with healthy dining options.  
The Club is committed to our members' well-being and supports local farms and purveyors.

Not all ingredients are listed. Please tell your server about any food allergies you have. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 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.

Due to ongoing supply chain issues, some of the items on our menu may not be available at all times.  
We appreciate your patience and understanding.