
BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE
5/7

GRAPEFRUIT, APPLE, V-8, CRANBERRY, OR
PINEAPPLE JUICE
4/6

POMEGRANATE OR BLUEBERRY JUICE
5/7

BATTENKILL VALLEY CREAMERY
WHOLE OR SKIM MILK
4

SOY MILK
4

FRESHLY BREWED COFFEE
3.75

ESPRESSO
4.50

CAPPUCCINO
5

ASSORTED SELECTION OF TEAS
3.75

HOT CHOCOLATE
4.50

SIDES

TOASTED ENGLISH MUFFIN
3.50

CROSSAINT, DANISH, OR MUFFIN
4.50

MIXED BERRIES
5

TOASTED BAGEL WITH CREAM CHEESE
5

BACON, SAUSAGE, OR HAM
5

CHICKEN SAUSAGE
5

TURKEY BACON
5

STONYFIELD YOGURT
5

BREAKFAST POTATOES
5



SIGNATURE YALE CLUB BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

FRESH FRUIT, CHOICE OF DANISH, MUFFIN,
OR CROISSANT, BUTTER & JAM, ORANGE
JUICE & CHOICE OF COFFEE OR TEA

13

YALE CLUB BREAKFAST

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

18.50

SMOKED SALMON & BAGEL

VERMONT CREAM CHEESE, LETTUCE, TOMATO,
RED ONION, FRESH FRUIT
ORANGE JUICE & CHOICE OF COFFEE OR TEA

19.50

EGGS & OMELETTES

TWO EGGS ANY STYLE

SERVED WITH GRILLED TOMATO OR
BREAKFAST POTATOES,
CHOICE OF WHITE, WHEAT, OR RYE TOAST

8

ADD BACON, SAUSAGE, OR HAM

3

CHEESE OMELETTE

CHOICE OF CHEDDAR, SWISS, OR AMERICAN CHEESE,
SERVED WITH GRILLED TOMATO OR
BREAKFAST POTATOES,
CHOICE OF WHITE, WHEAT, OR RYE TOAST

13

ADD BACON, SAUSAGE, OR HAM

3

EGG WHITE OMELETTE

SPINACH, TOMATOES, ROASTED PEPPERS, MUSHROOMS,
SCALLIONS & GRILLED TOMATOES
CHOICE OF WHITE, WHEAT, OR RYE TOAST

13

EGGS BENEDICT

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

13

SMOKED SALMON SCRAMBLE

SMOKED SALMON SCRAMBLED EGGS SERVED WITH
WHOLE WEAT BAGEL & CREAM CHEESE

13

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.

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.

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

HEALTHY START

FRESH BERRIES

STRAWBERRIES, RASPBERRIES, BLACKBERRIES,
BLUEBERRIES

9

MCCANN'S STEEL-CUT IRISH OATS

BROWN SUGAR, RAISINS, HONEY

6

ASSORTED CEREALS

CHOICE OF CHEERIOS, CORN FLAKES, RAISIN BRAN,
RICE CRISPIES, SPECIAL K, OR WHEATIES

5.50

ADD FRUIT

3

SWISS MUESLI

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

9

FRESH FRUIT

CANTALOUPE, HONEYDEW, PINEAPPLE, BERRIES

8

STONYFIELD YOGURT & GRANOLA

ALMOND GRANOLA, FRUIT, HONEY

9

WHOLE GRAIN CEREAL

CHOICE OF BRAN FLAKES, SHREDDED WHEAT,
OR KASHI 7 GRAIN PUFFS

5.50

ADD FRUIT

3

HALF GRAPEFRUIT 5.50

STEWED PRUNES 5.50

FIGS 5.50

FROM THE GRIDDLE

MULTI-GRAIN BUTTERMILK FLAPJACKS

VERMONT MAPLE SYRUP

9

CRACKED WHEAT WAFFLES

VERMONT MAPLE SYRUP

9

WHOLE WHEAT FRENCH TOAST

WHOLE WHEAT BREAD, STRAWBERRY YOGURT

9

CORNEBEEF HASH

10

ADD POACHED EGGS

3

KIPPED HERRING

11

ADD SCRAMBLED EGGS

4