



Breakfast

hot plates

- Two eggs any style, Tim's bacon or sausage, Yukon potatoes a la plancha* 10
- "Franie" huevos rancheros and guajillo sauce* 10
- Poached eggs, English muffin, Manchego cheese, pimenton sauce* 10
- Egg white omelette, peppers, spinach, mushrooms* 10

hot sandwiches

- Burrito, scrambled eggs, merguez sausage, onions, potatoes, pico de gallo* 10
- Brioche, fried egg, lettuce, tomatoes, bacon* 10

sweet

- Pancakes, agave nectar 10
- French toast, Vermont maple syrup 10

healthy

- House made granola, yogurt 7
- Steel cut oatmeal, brown sugar 7
- Seasonal fruit, local honey 7

Prado uses ingredients from local farmers, artisans and other sustainable producers.

Chef de Cuisine: Claudio Urciuoli

Executive Chef: Francesco Roccato

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness