

FIGS

BREAKFAST

HEALTHY STARTS

 **THE PARK BREAKFAST ● 21**
two free-range eggs made-to-order; choice of bacon, pork sausage patties or chicken sausage links;
served with roasted fingerling potatoes and choice of toast
(substitute egg whites +2)

THREE EGG OMELET ● 22
choose 3: tomatoes, spinach, bell peppers, onions, mushrooms, jalapenos, feta, cheddar, bacon pork sausage patties, chicken sausage links; served with fingerling potatoes and choice of toast
(substitute egg whites +2)

 **CLASSIC EGGS BENEDICT 22**
two soft poached eggs, canadian bacon and hollandaise on an English muffin; served with fingerling potatoes
(substitute smoked salmon +4)

 **BISCUIT SANDWICH 21**
choice of bacon, pork sausage patties, chicken sausage links; plain or cheesy scrambled eggs on a griddled buttered biscuit; served with fingerling potatoes

AVOCADO TOAST ○ 19
fresh mashed avocado, tomatoes, calabrian chili & orange jam, everything seasoning, micro cilantro; served on 460 whole grain bread
(add bacon +4 / add smoked salmon +8)

SMOKED SALMON BAGEL 21
smoked salmon, pickled onions, capers, hard boiled eggs and cream cheese on a toasted everything bagel; served with fresh fruit

FRENCH TOAST ● 19
thick sliced brioche grilled in vanilla cinnamon batter, topped with fresh mixed berries sauce

 **FOUL MEDAMAS ●● 18**
two free-range eggs made-to-order; chickpeas, parsley, spring onions, fava beans, tahini, tomatoes, garlic and lemon; served with fingerling potatoes and choice of toast

FRIED KALLAJ ● 21
flaky phyllo dough filled with ricotta and pistachios; served with orange blossom syrup and fresh berries

SMOOTHIES

(add soy protein, whey protein, spirulina, or wheatgrass +3)

SIGNATURE FIGS ●● 13
banana, black mission figs, milk, orange juice
(add soy protein, whey protein, spirulina, or wheatgrass +3)

SEASONAL WILD BERRIES ●● 14
assorted berries, yogurt, honey

GREEN GODDESS ●○ 13
green apple, kiwi, cucumber, celery, banana, peanut butter, maple syrup

LIGHTER FARES

HOTEL JACKSON PARFAIT ●● 14
organic vanilla yogurt, raspberry compote, fresh berries, toasted almond and pecan granola

COCONUT CHIA PUDDING ●○ 15
chia seeds, coconut milk, agave, cacao nibs, kiwi fruits, strawberries

ACAI BOWL ●○ 16
acai puree, coconut milk, flax seeds, sliced bananas, fresh berries

LIBATIONS

POMEGRANATE MIMOSA 14
prosecco, pomegranate juice

HUCKLEBERRY MULE 18
huckleberry vodka, pomegranate liqueur, lime, ginger beer

ZA'ATAR BLOODY MARY 14
house bloody mary mix, vodka, house blend seasoning

FIGS ESPRESSO MARTINI 18
turkish coffee, vanilla vodka, coffee & cream liqueur

KIR ROYALE 18
sparkling wine, creme de cassis, lemon

COFFEES, TEAS & JUICES

TETON VALLEY ALPINE AIR COFFEES 5
regular or decaf
whole milk, half & half,
almond milk or oat milk (add \$.50)

SPECIALTY COFFEES 7
espresso, cappuccino, latte, iced coffee

ASSORTED RISHI TEAS 6
earl grey, english breakfast, tumeric ginger, chamomile medley, jade cloud, matcha super green, blueberry hibiscus, lavender mint

COLD PRESSED JUICES 12
orange or grapefruit; pressed daily

ASSORTED JUICES 8
tomato, apple, cranberry, pineapple

SIDES

TOASTS ○● 5
FINGERLING POTATOES ●○ 5
WHOLE BANANA ●○ 3
SLICED TOMATOES ●○ 5

 **ONE EGG ●● 4**
CHICKEN SAUSAGE LINKS ● 5
MIXED BERRIES ●○ SM LG 13
SLICED AVOCADO ●○ 7

BACON ● 6
PORK SAUSAGE PATTIES ● 5
FRUIT PLATE ●○ SM 8 LG 14
SMOKED SALMON ●○ 12

● VEGETARIAN ○ VEGAN ● GLUTEN FREE

In room dining is subject to a \$10 delivery fee and 22% gratuity.

 Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering. While we will make every effort to accommodate nut allergies, please note that our kitchen is not a nut-free environment.