

KNIFE ITALIAN CAFE

BREAKFAST

Served from 7 a.m. daily

HEALTHY START

SEASONAL SLICED FRUIT V	18
YOGURT PARFAIT D, G, N, V	18
whipped vanilla bean yogurt, blueberry compote, honeycomb, granola	
PASTRY CHEF’S BAKERY BASKET G, D	24
STEEL CUT OATMEAL V, D	17
bananas, raisins, brown sugar, choice of milk	
CHIA PUDDING V, G, N	21
fresh berries, granola, coconut flakes, honeycomb	

CLASSICS

TRADITIONAL BREAKFAST* G, D, L	27
choice of meat & toast	
two pasture-raised eggs any style, marble fingerling potatoes	
PASTURE-RAISED ROLLED OMELET* D, L	25
wild mushrooms, spinach, pecorino romano cheese, chives, truffle sauce	
KNIFE ITALIAN BENEDICT* G, D, V, L	28
choice of Neuske Canadian Bacon, house-smoked salmon, or spinach	
pasture-raised egg, sourdough english muffin, hollandaise, asparagus spears	

SIDES

BREAKFAST POTATO G	8	TOAST G, D	4
COLD SMOKED SALMON	12	CROISSANT G, D	9
FRUIT CUP V	10	AVOCADO G	5
BREAKFAST MEAT	9		
choice of: pork sausage, chicken sausage, smoked bacon, turkey bacon, pancetta, ham			

CONTAINS: (G) Gluten (S) Shellfish (D) Dairy (V) Vegetarian (L) Local

SPECIALITIES

RICOTTA PANCAKES G, D, N	24
blueberry compote, pistachio streusel, cinnamon, chantilly cream	
AVOCADO TOAST G, D, N	23
add eggs any style + 6	
avocado, heirloom tomato, whipped burrata, cashews	
COLD SMOKED SALMON CIABATTA* G, D	26
beef steak tomatoes, capers, cucumbers, red onions, arugula, ricotta	
BELGIUM WAFFLE G, D, N	23
Le Must Canadian syrup, candied pecans, fresh berries, vanilla whipped cream	
BAKERY STYLE FRENCH TOAST G, D	24
vanilla mascarpone, bourbon glaze, raspberries	

BEVERAGES

COFFEE	4	CAPPUCCINO	8
LATTE	8	ESPRESSO	8
ICED TEA	6	JUICE	7
COLD PRESS JUICE			12
FRESHLY SQUEEZED ORANGE JUICE			12
TEA & HERBAL INFUSIONS			8
Earl Grey, English Breakfast, Chamomile, Mint, or Green			

MORNING COCKTAILS

MIMOSA	15	BLOODY MARY	19
prosecco, orange juice		Tito’s, Filthy BM mix, lime	
AGRUMI	20		
Don Julio Blanco, llegal Mezcal, fresh lime, turmeric & kaffir lime leaf syrup, fresh grapefruit, soda			

The Ritz-Carlton Dallas, Las Colinas proudly partners with local farmers and fishermen to craft our menus, sourcing seafood exclusively from sustainable sources. We proudly serve sustainably sourced coffee and tea, aligned with the Rainforest Alliance, Fair Trade USA and USDA Organic standards. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. A suggested 20% service charge will be added to all parties during breakfast and lunch. Prices exclude 8.25% tax



THE RITZ-CARLTON

DALLAS, LAS COLINAS