

PASTRIES

(Perfect For The Table)

Today's Baked Croissants,
Scones & Muffins
\$10

Table Basket

CARAMEL APPLE
DOUGHNUTS

CT Jones Honey, Cinnamon
Sugar & Anglaise
\$7



Breakfast No. 10

DRINKS

Illy® Coffee	4
Espresso / Double	4/6
Cappuccino	6
Latte	6
CT Heritage Teas	4
Whole, Skim or Soy Milk	4
Fresh Squeezed Orange Juice	5
Fresh Squeezed Ruby Grapefruit	4
Tomato Juice	3
Apple or Pineapple Juice	3

HEIRLOOM

the Study at Yale

1157 chapel street
new haven ct 06511
203 503 3919
studyhotels.com

LIGHTER START

Ruby Grapefruit Ginger-Cane Sugar Brulee or Plain	4
Cold Cereal Daily Assortments	4
Housemade Granola w/ Local Honey, Tart Yogurt & Berries	9
Steel Cut Irish Oatmeal Maple Syrup, Milk & Brown Sugar <i>Add Fresh Berries</i>	7 3

PLATES

BRIOCHE FRENCH TOAST Walnuts, Mascarpone Gelato & Buttered Rum Cherries	12
STRAWBERRY RICOTTA PANCAKES Sweet Butter, Poppy & Strawberries in Local Honey	12
OMELET OR WHITE OMELET Spinach, Feta & Cherry Tomatoes, Peasant Potatoes	14
HEIRLOOM BENEDICT 2 Poached Farm Eggs, Country Ham, Heirloom Grit Cake & Melted Cheese Fondue	14
SMOKED NEW ENGLAND TROUT BAGEL Capers, Radish, Scallion & Pickled Onion on a Toasted Bagel <i>Plain - Everything - Cinnamon Raisin</i>	14
BERKSHIRE BACON EGG & CHEESE Heirloom Bacon & A Fried Farm Egg, Frisee Local Cheddar, House Pickles & Fries	12

A STUDY BREAKFAST

2 Eggs Any Style, Choice of: Country Ham, Bacon or Sausage - Toast, Grit Cake or Potatoes	14
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SIDES

Heritage Bacon	4
Maple Sausage	4
American Country Ham	4
Peasant Potatoes or Grit Cake	4
Fresh Fruit Plate	8

Heirloom (Agriculture):

Crop varieties, also called farmers' varieties or traditional varieties, have been developed by farmers through years of cultivation, selection & seed saving & passed down through generations.

Our friends, farmers & growers in Connecticut, New England & beyond supply us with heritage ingredients showcasing the farm & coastal bounty, integral to American Heirloom Cooking.