



THE FIFTH FORK

BREAKFAST

SLICED FRUITS & BERRIES \$18
with Sorghum Yogurt

STEEL CUT OATMEAL \$15
Fresh Berries, Brown Sugar, Toasted Almonds, Cinnamon and Raisins

CHIA PARFAIT \$15
Strawberry, Organic Vanilla Sorghum Yogurt, Homemade Coconut Granola

FRESH BERRY SMOOTHIE \$12
Mixed Berries, Carolina Honey and Organic Greek Yogurt

CHARLOTTE BAGEL \$8
Plain, Whole Wheat or Everything served with Cream Cheese

BAKERY \$8
Choice of Butter Croissant, Cinnamon Pinwheel, Danish Pastry, Muffin of the Day

BREAD \$7
Honey Wheat, Sunflower Seed, Sourdough, White or English Muffin served with Whipped Butter and Fruit Preserves

TROPICAL ACAI SMOOTHIE \$14
Acai Berries, Bananas, Mangoes and Almond Milk

Smoothie Enhancements: Vanilla Protein Powder, Chocolate Protein Powder or Collagen Powder \$5

SOUTHERN FAVORITES

BISCUITS & GRAVY \$16
Homemade Buttermilk Biscuits, Carolina Pride Pork Sausage Gravy

SEA ISLAND HEIRLOOM PURPLE CORN GRITS \$14
Ashe County Cheddar, Whipped Butter

CAROLINA SKILLET \$28
Choice of Cage Free Eggs, BBQ Steak Tips, Fried Green Tomato, Ashe County Habanero Cheddar Hollandaise, Grilled Asparagus

“Southern cooking warms the heart and feeds the soul”

AVOCADO TOAST \$24
Cage Free Eggs Any Style, Lemon Mascarpone, Sour Dough Bread, Grilled Asparagus, Balsamic Roasted Tomatoes and Second Hill Farm Frisee

SUSTAINABLY SOURCED SMOKED SALMON \$22
Caper Berries, Pickled Red Onions, Chive Cream Cheese, Cured Tomatoes, Choice of Bagel

BRASWELL FARMS CAGE FREE EGG OMELET \$24
Choose from: Bacon, Ham, Cheese, Spinach, Sautéed Mushroom, Onion, Tomato, Bell Peppers & House Potato. Served with Toast

VEGETARIAN SKILLET \$24
Cage Free Egg Whites Any Style, Spinach, Goat Cheese, Pepperonata, Crispy Hash Brown, Crumbled Vegan Sausage, Ashe County Cheddar Cheese, Grilled Asparagus

ALL AMERICAN \$28
Two Cage Free Eggs Any Style, House Potatoes, Choice of Breakfast Meat, Grilled Tomato, Toast, Coffee and Juice

TRADITIONAL EGGS BENEDICT \$26
Cage Free Poached Eggs, Canadian Bacon, Asparagus, Hollandaise

ADDITIONAL PROTEIN \$10
Applewood Smoked Bacon, Turkey Bacon, Grilled Black Forest Ham, Chicken Sausage, Country Pork Sausage, Vegan Sausage

MORNING SUNRISE \$20
Choice of Classic French Toast, Griddle Cake or Belgian Waffles served with Fresh Berries, Powdered Sugar and Vermont Maple Syrup

SIDES \$8
Crispy Hash Brown, Breakfast Potatoes, Grilled Asparagus, Roasted Tomatoes

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

An 18% service charge will be added to parties of 6 or more

The Ritz-Carlton, Charlotte 201 East Trade Street, Charlotte, NC, 28202 +1 704.547.2244 ritzcarlton.com/charlotte