



Monday - Friday 8am-11am

EXECUTIVE CHEF JL CARRERA

WINTER BREAKFAST

ORGANIC EGGS

CAST IRON SKILLET TURKEY HASH* 18

Diced Potato, Onions, Sweet Peppers,
2 Poached Organic Eggs, Sauce Hollandaise

HUEVOS RANCHEROS* 16

Organic Farm Fresh Eggs, Avocado, Sour Cream,
Salsa, Black Beans, Crispy Tortilla

CLASSIC BENEDICT* 17

Country Smoked Ham, Poached Eggs, Brioche Toast,
Hollandaise

SMOKED SALMON BENEDICT* 18

Sautéed Kenter Canyon Spinach, Poached Eggs,
Brioche Toast, Hollandaise

DUNGENESS CRAB OSCAR BENEDICT* 20

Asparagus, Poached Eggs, Brioche Toast, Hollandaise

STEAK & EGGS* 29

8 oz. Prime Skirt Steak & 2 Eggs any style,
Handcut French Fries

FARM FRESH EGG VEGGIE OMELET* 16

Wild Mushrooms, Spinach, Tomato, Comté Cheese
Fresh Herbs, Brioche Toast, choice of Country Breakfast
Potatoes or Field Greens Salad

FARM FRESH DUNGENESS CRAB OMELET* 19

Fresh Herbs, Hollandaise, Brioche Toast, choice of
Country Breakfast Potatoes or Field Green Salad

FARM FRESH EGG 3 MEAT OMELET* 19

Bacon, Ham, Sausage, Cheddar Cheese, Brioche Toast,
choice of Country Breakfast Potatoes or Field Greens Salad

AMERICAN BREAKFAST* 23

3 Farm Fresh Eggs any style, Housemade Country
Breakfast Potatoes, Toasted Brioche Bread, choice of:
Organic Ham, Bacon or Organic Link Sausage
French Pressed Coffee or Fresh Orange Juice

CROQUE MADAME* 18

Country Ham, Gruyère Cheese, Sauce Mornay,
Crispy Sourdough, Fried Egg

LOX & BAGEL* 16

Salmon Roe, Cucumber, Tomato,
Capers, Cream Cheese, Bagel

BAGEL & CREAM CHEESE 8

HOUSE CURED SCOTTISH

SALMON FLATBREAD* 17

Red Onion, Caperberries,
Alsation Cream

CREPES

HAM & GRUYÈRE 11

Cream Sauce

MUSHROOM & GRUYÈRE 11

Cream Sauce

SMOKED SALMON & SCRAMBLED EGGS* 12

Sour Cream & Chives

BANANA & STRAWBERRY 11

Whipped Cream,
Hot Chocolate Sauce

SIDES

HOUSEMADE COUNTRY BREAKFAST POTATOES 5

ORGANIC HAM 7

ORGANIC SAUSAGE 6

ORGANIC BACON 6

JUMBO ASPARAGUS* 12

Fried Egg, Parmesan,
Olive Oil, Baguette

GRIDDLE

BANANA & MARSCAPONE STUFFED FRENCH TOAST 16

Saigon Cinnamon, Maple Syrup

BUTTERMILK PANCAKES 14

Flavored with Lemon & Orange Zest,
4 Cakes, Maple Syrup

ORGANIC BLUEBERRY PANCAKES 15

Flavored with Lemon & Orange Zest,
4 Cakes, Maple Syrup

CRISPY BELGIAN WAFFLE 14

Flavored with Lemon & Orange Zest, Fresh
Berries, Maple Syrup

Toast e' Jam

TOAST & JAM 3.50

Brioche, Sourdough, Campagna,
Pullman White & Housemade Jam

GRANOLA & FRUIT & QUICHE

HOUSEMADE GRANOLA & YOGURT 7

MARKET FRESH SEASONAL FRUIT 11

Fresh California Coastal Honeycomb, Yogurt

QUICHE LORRAINE 13

Applewood Smoked Bacon, Gruyère, Onion,
Field Green Salad

KID'S BREAKFAST

Feeding Kids 12 & Under

BUTTERMILK PANCAKES 9.50

Three Small Buttermilk Pancakes flavored with Lemon
& Orange Zest, choice of: Plain, Chocolate Chip, or
Organic Blueberry, Juice or Soda

BREAKFAST COMBO 9.50

Organic Scrambled Eggs with Mozzarella Cheese,
Bacon & Buttermilk Pancake flavored with Lemon
& Orange Zest, Juice or Soda

Bottomless Mimosa

Fresh Orange Juice & Champagne
All you can drink 25

Handcrafted "Bloody" Cart

Bloody Mary or Maria, Crafted Tableside,
Shaved Horseradish, Fresh Cut Herbs, Pickled Garnish,
your choice of Vodka or Tequila 17

COFFEE

Roasted by Equator Estate Coffees

BURUNDI-NYANGWE 7

Hints of hazelnut & cranberries with a smooth cream texture

ETHIOPIA-SIDAMA ARDI 5

Clean hints of mint, cherry and lemon leaves with a small note of dates

DECAF FRENCH ROAST BLEND 5

ESPRESSO

ORGANIC ESPRESSO

DECAF ESPRESSO BLEND

CAPPUCCINO

LATTE

(Add shot .95)

PROPRIETORS & WINEMAKERS SAL CASOLA JR & CHIPPER PASTRON

EXECUTIVE CHEF JL CARRERA

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