



FIRST CLASS



Welcome onboard Acela.

This season, Amtrak's Culinary Team is pleased to offer a refreshed breakfast selection, thoughtfully curated with our customers in mind. This menu features new entrées with contemporary flavors and invites you to indulge in a warm pastry—perfect to enjoy with coffee or as a complement to your meal.

Amtrak is proud to partner with visionary restaurateur Stephen Starr—bringing onboard his renowned, delectable cuisine made from simple, fresh ingredients. Each season, join us onboard throughout the day to enjoy a featured entrée from one of the STARR Group's iconic restaurants. Starr's trend-setting success has earned him multiple honors, including "Outstanding Restaurateur" from the James Beard Foundation.

BREAKFAST SELECTIONS

START YOUR MORNING

Enjoy with coffee as a lighter option, or as a sweet addition to your entrée

Cinnamon Roll

A perfectly portioned sweet indulgence with a rich brown sugar–cinnamon center, topped with cream cheese icing.

V M E S W

Fresh Seasonal Fruit Plate

Sliced pineapple, cantaloupe, honeydew and mixed berries. Served with oatmeal chia coconut pudding.

VG T

Goat Cheese Frittata

Potato and herb frittata, served over roasted broccolini, mushrooms and artichoke vegetable hash.

V M E

Liège Waffle

Buttery waffle with caramelized pearl sugar. Served with honey-blueberry compote.

V M E T W

V Vegetarian VG Vegan

M Milk E Eggs P Peanuts T Tree Nuts S Soybean F Fish SH Shellfish

W Wheat SE Sesame

BEVERAGES

La Colombe® Coffee & Tea

Acela™ Blend
Original Cold Brew
Vanilla Draft Latte
Jasmine Green Tea
Chamomile Tea
Earl Grey Tea

Decaf Coffee

Eventide Decaf

Soft Drinks

Coca-Cola
Diet Coke
Coca-Cola Zero Sugar
Sprite
Ginger Ale
Fiji Water
S. Pellegrino Sparkling Water
Orange Juice
Cranberry Juice

FROM THE BAR

Spirits

Woodford Reserve Bourbon
Scotch Whisky
Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Baileys Irish Cream

Cocktails

On the Rocks Old Fashioned
with Knob Creek Bourbon
On the Rocks Margarita
with Hornitos Blanco Tequila
Zing Zang Bloody Mary

Beer

Stella Artois
Dogfish Head 90 Minute IPA
Samuel Adams Juicy IPA
Sierra Nevada Pale Ale

SEE REVERSE SIDE FOR
OUR WINE SELECTION

PREMIUM WINE

Frank Family Vineyards Chardonnay

Napa Valley, California

A full-bodied, classic expression featuring layered aromas of baked golden apple, Meyer lemon curd and toasted brioche. The palate is defined by a rich, creamy texture and integrated oak, balanced by a clean structural acidity.

Whitehaven Sauvignon Blanc

Marlborough, New Zealand

An intense, highly aromatic wine delivering classic notes of passionfruit, pink grapefruit and fresh lemongrass. The palate is sharp and vibrant, showcasing a punchy acidity and a clean, citrus-driven finish.

DAOU Cabernet Sauvignon

Paso Robles, California

A bold, structured Cabernet Sauvignon offering a bouquet of dark plum, blackberry compote, espresso and dried tobacco leaf. The palate presents a velvety entry with robust, well-integrated tannins and a lengthy, fruit-forward finish.

Böen by Belle Glos Pinot Noir

California Coastal Blend

A deeply extracted, rich Pinot Noir showing forward aromas of dark cherry, ripe blackberry and warm baking spices. The mouthfeel is plush and opulent, supported by supple, velvety tannins and a finish of subtle sweet oak notes.

La Marca Prosecco

Veneto, Italy

A crisp sparkling wine featuring notes of green apple, juicy pear and sweet honeysuckle. The palate is light-bodied, lively and refreshing, with a clean finish driven by persistent, delicate bubbles.

