

## The Art of Breakfast

Omni Hotels believes that breakfast should be a stimulating and healthy start to your day. So, we are committed to providing you a culinary experience that tempts the palate and challenges the traditional breakfast fare. Combining national trends with regional flavors, we have sourced cage free eggs, organic fiber rich cereals, steel cut oats, gluten free breakfast breads and our signature blueberry-maple sausage that does not contain hormones or additives. Our morning tea features whole leaf teas and rough cut herbs in silken infusers. We proudly brew Starbucks organic shade grown coffee.

### Welcome to the Sunrise Café and the Art of Breakfast

Starbucks Organic Shade-Grown Coffee • Tea Forte Tea

Fresh Sliced Market Fruits • Market Berries • Organic Yogurts

Organic Kashi Cereals • Organic Grits • Steel Cut Oatmeal • Gluten Free Breads and Cereals

Humanely Raised Bacon and Sausage Links • Signature Blueberry-Maple Sausage

Omelets Made to Order Featuring Cage Free Eggs • Daily Breakfast Specialties

Chef Inspired Potato • Cured Charcuterie • Local Cheeses • Fresh Baked Bread and Butter Bar

19/adults; 9/children 12 and under

### Starters

Breakfast Cereal	4	Assorted Yogurt	4
Organic Steel Cut Oatmeal		Florida Fruit Cup	4
with Brown Sugar & Raisins	5	Fresh Seasonal Berries	8
Organic Steel Cut Oatmeal		Seasonal Fruit Smoothie	7
with berries	7	Fresh Seasonal Melon	5
Yogurt Parfait	5		

### Specialties

<b>Plantation Breakfast*</b>	12	<b>Designer Omelets*</b>	13
Two eggs prepared to order, served with applewood smoked bacon or natural sausage links, and grits or chef inspired potato		Your choice of farm fresh eggs, egg beaters or egg whites, served with grits or chef inspired potato	
		Fillings: ham, bacon, peppers, onion, mushrooms, spinach, tomatoes, fresh herbs, asparagus, Swiss, feta or cheddar cheese	
<b>Early Riser</b>	11		
Your choice of buttermilk pancakes or cinnamon raisin French toast, served with applewood smoked bacon or natural sausage links, maple syrup and whipped butter		<b>The Sportsman*</b>	17
- with fresh strawberries, blueberries or bananas	13	Grilled 4 oz. filet mignon and two eggs prepared to order, served with grits or chef inspired potato	
<b>Gluten Free Early Riser</b>	12	<b>Eggs Benedict</b>	13
Your choice of buckwheat pancakes or lemon scented French toast, served with applewood smoked bacon or natural sausage links, maple syrup and whipped butter		Two poached eggs with Canadian bacon on top of a toasted English muffin, topped with hollandaise sauce, served with chef inspired potato	
- with fresh strawberries, blueberries or bananas	14	<b>Atlantic Smoked Salmon Platter</b>	13
		Smoked Atlantic Salmon with cream cheese, capers, red onions, tomatoes and lemons, served with a toasted bagel	

\*Includes your choice of whole wheat, white or rye toast, butter and preserves

### Accompaniments

Grits or Steel Cut Oatmeal	3	Danish, Fruit Muffin and Croissant	4
Chef Inspired Potato	4	Smoked Bacon	5
Toast or English Muffin	3	Country Sausage	5
Toasted Bagel with Cream Cheese	4	Grilled Breakfast Ham	5

### Beverages

Milk	3	Cappuccino or Latte	5
Hot Chocolate	3	Regular or Decaffeinated Coffee, Assorted Teas	3
Soft Drink or Iced Tea	3	Fresh Orange Juice	4
Espresso	4	V8, Tomato, Apple, Grapefruit or Cranberry Juice	4

For the convenience of our guests, applicable service charge and sales tax will be added to all guest checks. 12/11

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