

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 a culinary experience that tempts your 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 patty that does not contain hormones or other additives. Our morning tea features whole-leaf tea and rough cut herbs. And we take pride in our coffee which is directly sourced from the farmers and roasted with the highest standards.

Welcome to the Art of Breakfast...

TRADE

RESTAURANT & BAR

BREAKFAST

PARFAIT 5

OF FRESH BERRIES AND YOGURT

topped with granola

MORNING JUICES & REFRESHMENTS

CHILLED JUICES 4

fresh orange / fresh grapefruit / tomato
apple / cranberry / pineapple

MILK 4

2% / skim / chocolate / soy / whole

SODA 3

BLOODY MARY 11

MIMOSA 12

BREWED FAVORITES

MEDIUM BLEND SHADE GROWN COFFEE OR DECAFFEINATED COFFEE 4

TEA ASSORTMENT 4

ESPRESSO 4

HOT CHOCOLATE 5

whipped cream

CAPPUCCINO OR LATTE 5

SPECIALTIES

STEAK & EGGS* 18

6 oz sirloin / three eggs your way / crispy potatoes

BISCUITS & GRAVY* 14

two eggs / warm buttermilk biscuits
southern style sausage gravy

EGGS BENEDICT* 14

toasted english muffin / canadian bacon
soft poached cage-free eggs / hollandaise sauce
breakfast potatoes

TRADE BREAKFAST* 14

two cage-free eggs any style / applewood smoked
bacon or sausage / wheat toast / broiled tomato

CRAB AND EGGS* 15

seared jumbo lump crab cake / sautéed spinach
soft poached cage-free eggs / hollandaise
breakfast potatoes

CAGE-FREE EGG SELECTIONS

ONE FARM EGG* any style 9

TWO FARM EGGS* any style 10

THREE EGG OMELET* 14

fillings: aged cheddar / white cheddar / american
bacon / ham / mushrooms / spinach / tomatoes
bell pepper / onion

PULLED PORK BENNY* 14

Carolina style vinegar ‘Q / cheesy grit cakes
poached eggs / sriracha hollandaise

SMOKED SALMON PLATTER* 15

atlantic smoked salmon / chopped egg /
capers / onions / cream cheese / toasted bagel

ART OF BREAKFAST BUFFET

Fresh fruits, yogurts, organic and gluten free cereals, bread and butter bar featuring oven baked fresh breads and bakery selections with imported butters and preserves, farm fresh cage free eggs and omelets cooked to order, applewood smoked bacon and natural breakfast sausage, breakfast potatoes, coffee or tea and choice of juice.

ART OF BREAKFAST BUFFET* 19

CONTINENTAL BUFFET 15

fruits / pastries / cereals

EGG WHITE OMELET* 14

three farm fresh cage-free egg whites / steamed
broccoli / roasted red peppers / aged white cheddar

FROM THE GRIDDLE

includes your choice of breakfast meat

VANILLA MALTED PANCAKES 14

three malted pancakes / whipped butter / maple syrup / berries

CINNAMON FRENCH TOAST 14

thick-cut challah / whipped butter / maple syrup

BELGIAN WAFFLE 14

whipped cream / berries / whipped butter / maple syrup

FROM THE BAKE SHOP

TOAST OR ENGLISH MUFFINS 4

BASKET OF MORNING PASTRIES 4

choice of two: muffin / croissant / danish

BAGEL WITH CREAM CHEESE 6

GLUTEN FREE BAKED ITEM 5

ask your server for today’s selection

BREAKFAST MEATS

APPLEWOOD SMOKED BACON 4

HONEY SMOKED HAM 4

COUNTRY STYLE SAUSAGE LINKS 4

BLUEBERRY MAPLE SAUSAGE PATTIES 4

CEREALS

ASSORTED CEREALS 5

HAND MIXED GRANOLA 5

ORGANIC STEEL CUT OATMEAL 8

brown sugar / raisins
add fresh seasonal berries

GLUTEN FREE CEREAL 5

FRESH FRUITS

FRUIT PLATE 7

add cottage cheese 2

CHILLED SEASONAL MELON 7

FRUIT & BERRIES 7

*These items may be served using raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.