

RESTAURANT IN ROOM, FOR YOUR DELIVERY CONVENIENCE. PLEASE CALL EXTENSION 5533 TO PLACE YOUR ORDER.



THE MORNING TABLE

omni hotels & resorts cares about providing a healthy and nourishing morning meal. carefully selected to accommodate modern eating lifestyles, signature offerings include chef-crafted egg bowls, warm house-made pastries and locally sourced grains and proteins. beverage selections include fresh-squeezed orange juice and stance coffee which is directly sourced from the farmers and helps families harvest a better future. omni's morning table is flexible nourishment beyond the buffet, made for your enjoyment in our restaurant or for your convenience on the go.

Breakfast served from 7:00 A.M. TO 11:00 A.M. DAILY

FRESH FRUIT & ALL-NATURAL YOGURT

SEASONAL FRUIT & BERRIES @ (8) 13

crisp mint crystals

CHILLED YOGURT PARFAIT 9

vanilla yogurt, berries, granola

CEREAL & GRAINS

CEREAL 8

choice of fruit loops, cheerios or frosted flakes

OATMEAL 11

brown sugar, dried cranberries, maple syrup, toasted walnuts

AVOCADO TOAST 13

oven-roasted tomato, marinated artichoke, feta cheese, multigrain bread

BREAD 5

choice of english muffin, bagel or toast

FEATURED EGGS & OMELETS

HAM & CHEESE OMELET* 19

black forest ham, smokehouse cheddar

SPRINGS ETERNAL SPA OMELET* 18

egg whites, spinach, onion, peppers, oven-roasted tomato, feta, seasonal fruit

TRADITIONAL BREAKFAST* 20

two eggs your style, choice of breakfast meat, choice of toast

SPINACH & MUSHROOM BREAKFAST BOWL* 19

toasted quinoa, truffle, egg your style enhancement: scrapple 3

IRONED & GRIDDLED

BUTTERMILK PANCAKES 17

choice of plain, blueberries or chocolate chips

BREAKFAST SANDWICH* 16

fried egg, shaved ham, cheddar cheese, grilled artisan sourdough bread

${\rm All}\; {\rm Day}\;$ served from 11:00 a.m. to 10:00 p.m. daily

STARTERS

PUB CHIPS 12

van grouw cheese sauce, applewood-smoked bacon, scallions, spicy ranch

JUMBO SHRIMP COCKTAIL 22

ROASTED OLIVES 12

roasted garlic, chilies, thyme, goat cheese, toasted baguette

PEI MUSSELS 16

chorizo, cannellini beans, toasted baguette

WINGS 19

buffalo or garlic parmesan

HANDHELDS

sweet potato fries, french fries, coleslaw, fresh fruit or side salad

JUBILEE FARMS BEEF BURGER* 19

two 4 oz. patties, lettuce, tomato, onion, pickles, american cheese

THE BEYOND BURGER 22

plant-based burger that looks, cooks and satisfies like beef, lettuce, tomato, onion, pickle, cheddar

CHESAPEAKE CRAB CAKE SANDWICH 26

lettuce, tomato, remoulade sauce

CHICKEN PHILLY CHEESESTEAK 19

onion, pepper, smoked gouda

CORNED BRISKET OF BEEF REUBEN 19

bacon braised sauerkraut, swiss, 1000 island dressing, rye bread

GREENS & BROTH

GARDEN VEGETABLE SOUP 12

fresh vegetables, herbs, beans

TAVERN COBB 23

rotisserie chicken, mixed greens, corn, tomato, bacon, egg, black beans, cheddar $\,$

GREEK GODDESS 14

tabouli, chickpea, cucumber, tomato, olives, pickled onion, oregano lemon vinaigrette

MIXED SALAD 6

honey lemon vinaigrette

ENHANCEMENTS FOR ANY SALAD salmon 15 | chicken breast 12 | shrimp 15

SIDES

COLESLAW 7
SWEET POTATO FRIES 7
FRENCH FRIES 7
FRESH FRUIT 7
SIDE SALAD 6

ENTRÉES

CHICKEN PICCATA 26

pounded, breadcrumbs, piccata sauce, pasta

SIRLOIN STEAK* 36

seasoned fries, chimichurri

BAKED MAC & CHEESE 28

bbq beef brisket, radiatori pasta, breadcrumbs

FAROE ISLANDS SALMON* 29 chef's garden ratatouille, wilted baby spinach

JUMBO SHRIMP 52

garlic & herb butter spaghetti, au gratin

MUSHROOM BOLOGNESE 26

wheat berries, quinoa, wild rice, parmesan, basil



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Sweet Treats

VANILLA BEAN CHEESECAKE 12 seasonal berry compote **BREAD PUDDING 12**

bourbon sauce

DEATH BY CHOCOLATE 16

decadent chocolate cake, layered chocolate ganache

Kids' served from 7:00 a.m. to 11:00 a.m. daily

BREAKFAST

designed for children 12 years and younger

COLD CEREAL 8

froot loops, cheerios or frosted flakes

PANCAKES 12

plain, chocolate chip or blueberries

EGG & CHEESE ENGLISH MUFFIN* 12

egg your style, american cheese, english muffin

TRADITIONAL BREAKFAST* 12

one egg your style, breakfast potatoes, applewood-smoked bacon or blueberry & maple sausage

BOWL OF FRESH FRUIT 8

ALL DAY

HOUSE SALAD 6

lettuce, cucumbers, choice of dressing

MAC & CHEESE 11

fruit or fries

CHICKEN FINGERS 7 fried or grilled, french fries

SMASH BURGER* 12 american cheese, french fries

BAKED SALMON 12

vegetables

BOWL OF FRESH FRUIT 8

FRESH FRIED POTATO CHIPS 8

STEAMED EDAMAME PODS 5

SCOOP OF ICE CREAM 9

chocolate or vanilla **COOKIES & MILK**

ROOT BEER FLOAT 9

Beveraged served from 7:00 a.m. to 10:00 p.m. daily | alcoholic beveraged served from 9:00 a.m. to 10:00 p.m. daily

SODAS

SOFT DRINK 7

coke, diet coke, sprite, ginger ale, tonic or club soda

JUICES, FARMSTEAD MILK & WATERS

MILK 7

whole, 2%, skim, soy, almond or chocolate

JUICE 8

orange, grapefruit, apple, cranberry or v8

MINERAL WATERS SMALL 8 LARGE 13

acqua panna or s.pellegrino

BREWED

NUMI HOTTEA 7

aged earl grey, chamomile lemon (decaf), hibiscus (decaf), jasmine green, moroccan mint, orange spice or rooibos chai

STANCE COFFEE

SMALL 9 LARGE 15

regular or decaffeinated

PREMIUM BOTTLED COCKTAILS

award-winning, mixologist created, all-natural cocktails crafted and bottled for your enjoyment.

49

46

53

70

50

57

62

ON THE ROCKS MANHATTAN 20

basil havden dark rve. sweet vermouth, bitters

ON THE ROCKS MARGARITA 20 hornitos plata tequila, lime, triple sec

OLD FASHIONED 20 knob creek bourbon, bitters, orange

58

Wine

FULL BOTTLES 750ML

WHITE Chateau Ste Michelle / riesling Zenato / pinot grigio Rose Gold / rosé Decoy by Duckhorn / sauvignon blanc Kendall-Jackson / chardonnay RED Meiomi / pinot noir Elouan / pinot noir Banfi / chianti classico Benziger / merlot Joel Gott / blend

Tribute / cabernet sauvignon

HALF BOTTLES

SPARKLING Lunetta / prosecco / 187mL 19 Chandon / sparkling rosé / 187mL 20 Veuve Clicquot / yellow label brut champagne WHITE Frost Bitten / ice riesling 62 Chateau d'Esclans / whispering angel rosé 42 42 Kim Crawford / sauvignon blanc Imagery / chardonnay 42 J. Lohr / chardonnay 43 RED Meiomi / pinot noir 53 La Crema / pinot noir 53 Duckhorn / merlot J. Lohr / los osos merlot 35 Château Les Riganes / bordeaux 42 Imagery / cabernet sauvignon 42 Kendall-Jackson / cabernet sauvignon 50

Brews

ON THE ROCKS

DOMESTIC 6

Bud Light, Budweiser, Coors Light, Miller Lite, Yuengling

IMPORTED 7

Corona Extra / Modelo Especial

SPECIALTY 8

Blue Moon Belgian White Samuel Adams Boston Lager New Belgium Fat Tire Ale Samuel Adams Seasonal Tröegs Perpetual IPA

CIDER & SELTZER

Angry Orchard Hard Cider 8 Truly Hard Seltzer 7



Gluten-friendly bread available upon request.