



## The Art of Breakfast

Omni Hotels believes breakfast should be the inspiring start to your day. We are committed to providing a culinary experience which tempts your palate and stimulates your senses. Our breakfast also nourishes on another level in terms of the products we have sourced. Our specialty bacon and sausage is humane-certified and contains no antibiotics, hormones or other additives. The cereal selection includes organic choices. Our morning tea features whole leaf teas and rough cut herbs in silken infusers from Tea Forté. We proudly brew Starbucks Organic Shade Grown Coffee.

Welcome to the Art of Breakfast—to Inspire, Satisfy and Enrich your day.

## The Art of Breakfast

\$16.95

Choose from any of the items listed below and we will serve them fresh from the kitchen.

Either one course at a time or all together.

Fresh Pastries, Whole Grain Toast or Bagels with Cream Cheese

Sliced Smoked Salmon with Traditional Accompaniments

European Style Charcuterie Platter with Artisan Cheeses

Selection of Natural Cereals with Milk or Soy Milk

Apple Smoked Bacon or Breakfast Sausage

Pancakes with Pure Maple Syrup and Whipped Butter

Petite Fresh Fruit Plate

Cooked to Order Eggs Your Way or Omelets

Served with Roasted Potatoes

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness \*

# Meritage

## Breakfast

<b>High Energy Berry Smoothie</b>	<b>\$8</b>
Mixed Berries, Acai, Peanut Butter, Yogurt, Honey, Oatmeal, and Protein Powder	
<b>Hot Irish Style Steel Cut Oatmeal</b>	<b>\$7</b>
Brown Sugar, Raisins & Milk	
<b>Smoked Salmon Plate</b>	<b>\$11</b>
Toasted Everything Bagel, Sunflower Sprouts, Cream Cheese, Tomato, Red Onion and Capers	
<b>Muesli &amp; Seasonal Berries</b>	<b>\$8</b>
Muesli and Greek Yogurt	
<b>Angel Food Cake French Toast</b>	<b>\$12</b>
Cinnamon Dusted and Battered Angel Cake, Butter, Berries and Maple Syrup.	
<b>Cast Iron "Banana Split" Waffle</b>	<b>\$11</b>
Banana Split Style Belgian Waffle Topped with Bananas, Warm Nutella, Whipped Cream, Walnuts and Berries	
<b>Fresh Griddle Cakes</b>	<b>\$10</b>
House Made Stack of Griddle Cakes with Blueberry Compote and Whipped Maple Mascarpone	
<b>American Breakfast</b>	<b>\$12</b>
Two Eggs Your Way, Roasted Potatoes, Toast and Choice of Ham, Bacon or Sausage	
<b>Smoked Salmon Benedict</b>	<b>\$14</b>
Two Poached Eggs served on top of Smoked Salmon, Tomato, and English Muffin. Topped with Crème Fraiche Hollandaise and Capers, Served with Griddle Fried Potatoes	
<b>Eggs Benedict</b>	<b>\$13</b>
Poached Egg, Canadian Bacon, Hollandaise Sauce & Roasted Potatoes	
<b>Three Egg Omelet</b>	<b>\$12</b>
Choice of Sautéed Ingredients: Tomato, Onion, Mushrooms, Peppers, Jalapenos, Ham, Bacon, Sausage, Spinach, Cheese or Avocado, Served with Choice of Toast & Roasted Potatoes	
<b>Green Chili Egg Bowl</b>	<b>\$12</b>
Two Eggs Cooked as you Wish Served Over Pork Green Chili and Griddle Fried Potatoes, With Flour Tortillas, Aged Cheddar and Pepper Jack Cheese Add Steak \$5	