

The Art of Breakfast

Omni Hotels believes that breakfast should be the inspiring start to your day. So we are committed to providing a culinary experience, which tempts your palate and stimulates your senses. Yet our breakfast also nourishes on another level in terms of the products we have sourced. The cereal selection includes organic choices. Our morning tea features whole-leaf teas and rough cut herbs in silken infusers from Tea Forté® and we proudly brew Starbucks® Organic Shade Grown coffee.

The Art of Breakfast Buffet is available for \$20 per person.

Beverages

Freshly Squeezed Orange Juice or Grapefruit Juice \$5
Tomato, V8, Pineapple, Cranberry or Apple Juice \$4
Freshly Brewed Starbucks® Coffee or Decaffeinated Coffee \$4

Cappuccino and Espresso \$6
Tea Forté® Tea service \$4
Whole, Skim or Soy Milk \$3

Specialties

All of our Specialty Breakfast Entrées come with your choice of Toast, English Muffin or Bagel, Freshly squeezed Orange or Grapefruit Juice and Freshly brewed Starbucks® Coffee or Tea Forté®

Rock Creek Continental \$16

Blueberry or Carrot Muffin, Bagel with Cream Cheese or Toast with Sweet Creamery Butter and Fresh Fruit

Power Breakfast* \$18

Two Eggs any style with your Choice of:

Bacon, Ham, Pork or Chicken Sausage, Blueberry or Carrot Muffin, Bagel with Cream Cheese or Toast with Sweet Creamery Butter

Healthy Start \$16

Yogurt and Raspberry Parfait, Choice of Hot or Cold Cereal with sliced Bananas and Strawberries

Classic Eggs Benedict* \$18

Poached Eggs on an English Muffin, Canadian Bacon and Hollandaise

“K Street” Steak & Eggs* \$28

Beef Tenderloin Steak prepared with Two Eggs any Style and Asparagus

Shoreham Three Egg Omelet* \$16

Filled with your Choice of Ham, Bacon, Turkey Sausage, Tomato, Onion, Peppers, Mushrooms or Cheese

Egg Beaters and Eggs Whites are available

Columbia Road Breakfast Wrap* \$16

Scrambled Eggs, Salsa, Cheddar Cheese and Chicken Sausage in a Whole Wheat Flour Tortilla

Smoked Salmon Platter* \$18

Sliced Smoked Salmon on a Plain Bagel with Cream Cheese, accompanied by Capers, Diced Hard Boiled Eggs and Sliced Red Onions

Deluxe Belgian Waffle \$16

Topped with your Choice of Strawberries, Bananas, Chocolate Chips and/or Whipped Cream

Georgetown Stuffed French Toast \$17

Filled with Cream Cheese, Orange Marmalade and Mint

Martha Washington’s Favorite Pancakes \$16

Topped with your Choice of Blueberries, Apples, Bananas, Chocolate Chips and/or Whipped Cream

Granola, Hot and Cold Cereal Bowls *Fruits, Yogurts, Bakery and Grilled Sides*

Add Yogurt, Sliced Strawberries or Bananas \$4

Homemade Granola Bowls \$7

Low-Fat unsweetened combination of Toasted Oats, Wheat Germ, Sunflower Seeds and Whole Wheat Bran

Add Dried Pineapple and Ginger with Toasted Coconut, Pistachios, Almonds, Dried Cranberries, Golden Raisins, Lemon, Mint and Honey.

Your Choice of Whole, 2%, Skim or Soy Milk

Hot Cereal Bowls \$6

McCann’s Steel Cut Oats with your Choice of:

Cinnamon Apple Maple, Brown Sugar Banana and Blackberry, or Cherry Almond Crunch, Cream of Wheat and Grits available

Cold Cereal Bowls \$5

Cherrios, Raisin Bran, Corn Flakes, Frosted Flakes, Product 19, Special

K, Rice Krispies, Complete w/Bran Flakes, All Bran, or Shredded

Wheat Miniature. Your Choice of Whole, 2%, Skim or Soy Milk

Sliced Fruit Plate \$11

Half Grapefruit, Sliced Bananas, Sliced Strawberries
or Seasonal Berries \$6 each

Non-Fat Plain, Vanilla or Blended Strawberry Yogurt \$4 each

Bakery \$4 each

Blueberry, Corn or Bran Muffin, Croissant,
Plain, Cinnamon Raisin or Everything Bagel

Breakfast Sides \$4 each

Applewood Smoked Bacon, Pork Sausage Links, Chicken Sausage Patties,
Canadian Bacon or Shredded Potatoes

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

All prices are subject to the local D.C. Sales Tax of 10%.

Parties of 8 or more are subject to an automatic 15% Gratuity, paid to your server.