

The Terrace Breakfast

THE ART OF BREAKFAST

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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. Yet 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. And we proudly brew Starbucks Organic Shade Grown Coffee.

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

FROM THE GRIDDLE

All items “From The Griddle” are served with authentic Vermont maple syrup.

BUTTERMILK PANCAKES OR CALIFORNIA
BRIOCHE FRENCH TOAST
\$11.00

BLUEBERRY OR BANANA PANCAKES
\$12.00

EGGS & OMELETS

Egg Beaters may be substituted for whole eggs.
TWO EGGS “ANY STYLE,” Breakfast Potatoes,
Choice of Breakfast Meat and Toast
\$13.00

PETITE FILET MIGNON STEAK & EGGS, Two
Eggs, Mushrooms, Spinach, Broiled Tomato,
Choice of Toast
\$19.00

COUNTRY HAM & CHEDDAR OMELET, Breakfast
Potatoes, Choice of Toast
\$13.00

KENNETT SQUARE MUSHROOM, SCALLION AND
TOMATO OMELET, Breakfast Potatoes, Choice of
Toast
\$13.00

BEVERAGES

FRESH BREWED STARBUCKS COFFEE
\$3.00

TEA FORTÉ
English Breakfast, Earl Grey, Black Currant,
Jasmine Green, Chamomile Tisane (herbal),
Flora (herbal)
\$3.50

SUN ORCHARD PREMIUM JUICE
Orange, Grapefruit
\$3.50

ASSORTED JUICES
Cranberry, Apple, V8, Tomato
\$3.00

WILLIAM PENN BENEDICTS

TRADITIONAL EGGS BENEDICT
Poached Eggs, English Muffin, Canadian Bacon,
Hollandaise Sauce, Breakfast Potatoes
\$15.00

BALTIMORE BENEDICT
Poached Eggs, Jumbo Lump Crab Cake,
Hollandaise Sauce, Breakfast Potatoes
\$17.00

NOVA SCOTIA BENEDICT, Poached Eggs,
Smoked Salmon, Hollandaise Sauce, Breakfast
Potatoes
\$16.00

“LIGHTER” TRADITIONS

CONTINENTAL BREAKFAST
Yogurt or Seasonal Fruit,
Breakfast Pastry, Coffee or Tea
\$9.00

SEASONAL FRUIT PLATTER
Yogurt, Walnut-Cinnamon Coffee Cake
\$11.00

SMOKED SALMON PLATTER
Hard Boiled Egg, Capers, Onion,
Tomato, Bagel & Cream Cheese
\$14.00

“LOWER CARB” ALTERNATIVE
ASPARAGUS & GOAT CHEESE OMELET
Fresh Fruit
\$13.00

A LA CARTE

STEEL CUT HOT OATMEAL OR COLD CEREAL
\$6.00

STEEL CUT HOT OATMEAL OR COLD CEREAL
WITH FRESH FRUIT
Strawberries or Bananas
\$7.00

BAGEL WITH CREAM CHEESE
Plain, Cinnamon Raisin, “Everything”
\$4.00

FRESH FRUIT CUP
\$4.75

ASSORTED YOGURT
\$3.00

BREAKFAST MEATS
Maverick Ranch Bacon or Sausage
\$5.00

BREAKFAST PASTRY
Grandma’s Coffee Cake, Scones, Blueberry Muffin
or Bran Muffin
\$3.00

TOAST
White, Wheat, Rye, Sourdough, Raisin
\$2.50