

sunrise

C A F E

WELCOME TO THE SUNRISE CAFE AND THE ART OF BREAKFAST

Omni Hotels & Resorts 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, non-GMO organic fiber-rich cereals, steel-cut oats, signature blueberry-maple sausage patty and a cilantro-green chili sausage that does not contain hormones or other additives while also catering to a gluten free diet. Our morning tea features whole-leaf teas and rough-cut herbs in silken infusers. And we take great pride in our coffee which is directly sourced from the farmers and roasted with the highest standards. Welcome to the Art of Breakfast.

The Art of Breakfast Buffet 28

westrock shade-grown coffee • tea forte tea • florida juices • sliced fruits • berries • fage yogurts • gluten-free cereals
organic kashi cereals • seven grain granola • bacon • blueberry-maple sausage patties • cilantro-green chili sausage • plantation potatoes
omelets featuring cage-free eggs • daily breakfast bowl • smoked salmon • cheeses & cured meats • biscuits & gravy
bread & butter bar • gluten-free breakfast breads • bagels • jams & preserves • our honey • muffins • all-butter croissants

BREAKFAST SPECIALTIES

Plantation Breakfast 22
eggs any style, choice of breakfast meat,
plantation potato

Blueberry Pancakes 21
florida citrus butter, blueberry syrup

Bananas Foster French Toast 21
caramel, banana, candied pecan

Buttermilk Waffle 21
whipped cinnamon honey butter,
maple syrup, bacon "chips"

Eggs Benedict 22
soft poached eggs, canadian bacon,
english muffin, hollandaise, plantation potato

Steel-Cut Oatmeal 16
blueberries, banana, brown sugar

Biscuits & Gravy 14
buttermilk biscuit, country gravy
add two eggs + 8

Pecanwood Smoked Salmon 22
cream cheese, tomato, caper, egg, bagel

Egg White Frittata 21
tomato, mushroom, pesto, feta cheese, plantation potato

Sunrise Omelet 21
(select three)
spinach, bell pepper, mushroom, vidalia onion, tomato,
pecanwood smoked bacon, sausage, local shrimp, cheddar,
baby swiss, provolone, gouda, sweet grass lil' moo

Logan Mill Florida Grits 13
white cheddar, bacon, scallion

Avocado Toast 22
soft poached eggs, crushed avocado, tomato, arugula, nine grain toast

SIDES

Toast & Jam 5
nine grain, wheat, caraway rye, white, gluten-free

Bake Shop Pastry 6
blueberry muffin, bran muffin, cranberry muffin, chocolate muffin,
all-butter croissant, buttermilk biscuit, cinnamon roll

Bagel & Cream Cheese 6
plain, whole wheat, cinnamon-raisin, everything

Cereals 9
cheerios, raisin bran, rice krispies, frosted flakes, froot loops

Gluten-Free Cereal 9
honey-nut, cinnamon chex

Granola 12
cohen farm pecan, coconut, sunflower, almond, oat, sesame

Plantation Potatoes 6
skillet fried red potato, fresh herbs

Breakfast Meats 7
pecanwood smoked bacon, cilantro-green chili sausage link,
blueberry-maple sausage patties, neuske's ham

FRUIT & YOGURT

Floribbean Fruits & Berries 16
pineapple, melon, banana,
berry, mango, passion fruit

Florida Berries 15
strawberry, blueberry, raspberry

Yogurt Parfait 16
raspberry, blueberry, strawberry, granola

Greek Yogurt 6
plain, vanilla, strawberry,
honey, peach, raspberry

Georgia Peach Smoothie 9
ginger, honey, peach nectar, florida lemon

BEVERAGES

Florida Juice 6
orange, grapefruit

Chef Squeezed Orange Juice 10
today, from our juicer

Juice 6
V-8, tomato, apple, cranberry, pineapple

Milk 4
skim, 2%, whole, soy, almond, chocolate

Medium Shade Grown Coffee 4
regular, decaf

Espresso 4 • 6
single, double

Tea Forte 4.5
english breakfast, bombay chai,
jasmine green, blueberry merlot, chamomile

Cappuccino or Latte 6
vanilla, hazelnut, chocolate

Mineral Water 4
acqua panna, san pelligrino

Iced Tea 4
sweet, unsweet

Soft Drinks 4
coke, diet coke, sprite