

Omni Hotel
at The Battery Atlanta
2625 Circle 75 Pkwy
Atlanta, GA 30339
678.567.7327



Open Monday-Friday 6:30a-11a
Culinary Director
Hugh Acheson
Executive Chef
Alex Bolduc

BREAKFAST

BREAKFAST PLATES

YOGURT PARFAIT	8
Honey yogurt, house jam, granola, berries	
AVOCADO TOAST	12
Nuts & seeds, herb buttermilk, greens	
FRENCH TOAST	12
Pullman bread, berry jam, warm whipped maple	
BUTTERMILK PANCAKES	12
Lemon butter, blueberries, maple syrup	
GRAIN BOWL	14
Quinoa, wheatberries, sausage, sunny egg, radish, avocado, almonds	
HASH BOWL	14
Sweet potato, leek, red onion, roasted pepper, sausage, sunny egg	
SOUTHERN BREAKFAST	14
Two eggs, bacon/sausage, grits/potatoes, biscuit/toast	
FARM EGG OMELETTE*	14
Breakfast potato, greens, choice of breakfast meat, cheddar/boursin, choice of two vegetables	
Vegetables: spinach, mushroom, tomato, pepper, onion, leek	
ACHIE'S BENEDICT*	13
Buttermilk biscuit, country ham, poached egg deviled hollandaise	
FRIED CHICKEN BISCUIT	14
Fried egg, fennel-red onion slaw, A's hot sauce, breakfast potatoes	

FIXIN'S

LOCAL GRITS	2
BREAKFAST POTATO HASH	2
MAPLE-BOURBON SAUSAGE	5
GOOD BACON	5
LOCAL COUNTRY HAM	5

BREADS

TOAST	2
BISCUIT	2
ENGLISH MUFFIN	2
MUFFIN	3
Blueberry or Bran	
BAGEL WITH CREAM CHEESE	5

COFFEE

INTELLIGENTSIA	
COFFEE 5	
regular or decaf coffee	
Frequency blend	
ESPRESSO 4	
Black cat blend	
LATTE 5	
CAPPUCCINO OR	
AMERICANO 4	

TEA

TEA FORTE 4.5	
Green jasmine	
Citrus chamomile	
Bombay chai	
Earl grey	
English breakfast	

FRESH JUICE

TUMERIC TONIC		Orange, apple, lemon, caraway	•	TART CITRUS		Grapefruit, lime, mint
POWER GREENS		Kale, apple, celery, cucumber, cilantro, lime				

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