

Hill Country Dining Room

Breakfast Menu

FRUIT & JUICE

Orange, Grapefruit, Cranberry, Tomato, Apple, V8 or Pineapple 4

Fresh Seasonal Melon 7

Fresh Seasonal Berries 8

Granola Yogurt Parfait 9

layers of fresh berries & yogurt, topped with crunchy granola

CEREALS & STARTERS

Assorted Cereals 5

with Fresh Fruit or Berries 8

Barton Creek House Blend Granola Mix, Oatmeal 7

with Fresh Fruit or Berries 10

FROM THE GRIDDLE

Cinnamon Raisin Bread French Toast 15

*stuffed with nutella, marscarpone strawberry filling,
whipped butter & warm maple syrup*

Belgian Waffle 15

strawberries & chantilly cream

Hill Country Griddle Cakes 14
*three buttermilk pancakes,
whipped butter & warm maple syrup*

Texas Stack 14
*brown butter pecan pancakes,
whipped butter & warm maple syrup*

*** EGGS & OMELETS**

*includes salsa fresca, skillet fried potatoes,
hickory smoked bacon or sausage, your choice of toast*

Two Eggs any style 14

Three Egg Omelet 16

choice of three ingredients

ham	cheddar cheese	onion
mushrooms	sausage	Swiss cheese
hickory smoked bacon	peppers	tomatoes

Extra Ingredients \$1.50 each

All Egg Orders Can Be Substituted With Egg Beaters®

TEXAS BREAKFAST BUFFET 22.95

enjoy omelets and belgian waffles made to order, all of our freshly prepared breakfast selections, fresh fruit and pastry, plus your choice of juice and coffee

HILL COUNTRY CONTINENTAL BUFFET 16

*for a lighter appetite, enjoy fresh fruit, cereal, yogurt, breads and homemade pastry,
plus your choice of juice and coffee*

OMNI BARTON CREEK HOUSE SPECIALTIES

Spanish Frittata 17

*dried spanish chorizo, olives, onions, tomato, potato, manchego cheese,
roasted tomatillo salsa, black beans, fresh cilantro*

Open Faced Egg "B.L.T." 16

*hickory smoked bacon, wilted spinach, sliced tomato, two fried eggs,
chili adobo sauce, toasted jalapeno cheddar bread, with fruit or home fries*

*** Southwestern Style Eggs Benedict 18**

*toasted english muffin, BBQ pork carnitas, poached eggs, smoky jalapeno hollandaise
served with home fried potatoes*

Authentic Mexican Soft Scrambled Migas 16

*warm flour tortillas, refried beans, home fried potatoes, pico de gallo,
grated cheese, guacamole*

Mesquite Smoked BBQ Brisket Breakfast Burrito 17

*slow smoked brisket, queso fresco, pico de gallo, avocado, scrambled eggs,
black beans, home fries*

SIDES

* Two Eggs any style	7
Bakery Basket	8
house-baked Danish, muffin and croissant	
Bagel and Cream Cheese	5
Smoked Salmon	9
Toast your choice wheat or white	4
English Muffin	4
Hot Biscuits with Country Gravy	8
7 Ounce New York Strip Steak	15
Hickory Smoked Bacon	5
Seared Ham Steak	5
Country Sausage	5
Skillet Fried Potatoes	4
(add to any dish)	

* 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 food and beverage purchases are subject
to a 21% service charge.**

BON APPETIT
ANDRÉ NATERA, EXECUTIVE CHEF
BRYAN SMITH, PASTRY CHEF

OMNI  **RESORTS**
barton creek | austin