

THE ART OF BREAKFAST

Omni Hotels 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, organic fiber-rich cereals, steel-cut oats, gluten-free breakfast breads and our signature blueberry maple sausage patty that does not contain hormones or other additives. Our morning tea features whole leaf tea and rough-cut herbs. 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...

Kitchen Notes

BREAKFAST

BEVERAGES

FRESHLY SQUEEZED ORANGE
OR GRAPEFRUIT JUICE 5

JUICES 4
cranberry / v8 / apple / pineapple

WATER 6.5
Acqua Panna or San Pellegrino (1 liter)

BREWED FAVORITES

MEDIUM BLEND SHADE
GROWN COFFEE 4.5

HOT TEA SELECTIONS 5

CAPPUCCINO 6

ESPRESSO 5

BACK TO BISCUIT BASICS

classic buttermilk biscuit sandwiches

BISCUITS & GRAVY <i>sausage gravy / sunny up egg</i>	9	BACON, EGG & CHEESE <i>cured bacon / scrambled egg tennessee cheddar cheese</i>	8
CHICKEN & BISCUIT <i>buttermilk fried chicken / sunny up egg</i>	10	VEGETABLE GARDEN <i>spinach / tomatoes / onions tennessee cheddar cheese</i>	9
SAUSAGE, EGG & CHEESE <i>maple sausage / scrambled egg tennessee cheddar cheese</i>	8		

BREAKFAST BUFFET


Biscuit bar, fresh fruits, yogurts, organic and gluten-free cereals, farm fresh cage-free eggs and omelets, applewood smoked bacon and natural linked sausage, blueberry-maple country sausage patties, breakfast potatoes, pancakes, waffles, medium blend shade grown coffee, tea, freshly squeezed juices.

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- EGGS -

TWO EGG BREAKFAST  <i>griddle-fried potatoes / toast / choice of meat</i>	13	PAN-ROASTED CRAB CAKE BENEDICT <i>poached egg / pan-roasted crab cake smoked pepper aioli</i>	16
HONKY-TONK OMELET <i>smoked ham / peppers / onions tennessee cheddar cheese / toast</i>	14	GARDEN EGG WHITE FRITTATA <i>spinach / onions / peppers / mushrooms / noble springs goat cheese</i>	14
HOUSE-SMOKED BRISKET HASH <i>sunny up eggs / hollandaise</i>	14	STEAK & EGGS <i>two eggs / griddle-fried potatoes striploin steak</i>	18
EGGS BENEDICT <i>poached eggs / smoked pork loin / hollandaise english muffin</i>	14		

CONTINENTAL 12

*granola / fruit / greek yogurt /
morning biscuits / juice* 

PANCAKES & WAFFLES

FRENCH TOAST <i>challah cinnamon raisin bread / powdered sugar / maple syrup</i>	12
BUTTERMILK PANCAKES <i>maple syrup add cup of seasonal berries 5</i>	12
CAST IRON WAFFLE <i>Whisper Creek Tennessee sipping cream chantilly / maple syrup add cup of seasonal berries 5</i>	11

- SIDES -

FRESH FRUIT	5	COUNTRY SAUSAGE	4
BACON	4	HOUSE-SMOKED BRISKET HASH	5
ONE EGG	2	ASSORTED TOAST & ENGLISH MUFFINS	3
COUNTRY-FRIED POTATOES	3	BAGEL & CREAM CHEESE	4
BUTTERMILK PANCAKE	4		
COUNTRY HAM	5		

FRUITS, DAIRY & GRAINS

BOWL OF BERRIES  <i>mint & cream</i>	9	GREEK YOGURT <i>local honey / berries / sorghum-roasted granola</i>	7	CEREAL SELECTION	4-5
SEASONAL FRUIT PLATE 	7	ANTEBELLUM GRITS  <i>buttered add cheese 1</i>	8	STEEL-CUT OATMEAL <i>brown sugar / raisins</i>	8
HALF GRAPEFRUIT 	5	SMOKED SALMON <i>toasted bagel / tomato / red onion capers / cream cheese</i>	16	PLATE OF BISCUITS <i>seasonal jams & preserves</i>	6

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

 completely gluten-free