



THE MORNING TABLE

Omni Hotels & Resorts cares about providing a healthy and nourishing morning meal. Carefully selected to accommodate modern eating lifestyles, signature offerings include chef-crafted egg bowls, warm house-made pastries and locally sourced grains and proteins. Beverage selections include fresh-squeezed orange juice and Stance Coffee which is directly sourced from the farmers and helps families harvest a better future. Omni's Morning Table is flexible nourishment beyond the buffet, made for your enjoyment in our restaurant or for your convenience On The Go.

BREAKFAST BASICS

Enhancements | House-Smoke Salmon 10
Prosciutto 8 | Two Eggs Any Style 8

AVOCADO TOAST 20

mighty vine tomatoes | orange supremes | breakfast radish
pea tendrils | sea salt | chive oil | lime

LOX & SOURDOUGH* 21

house-smoked salmon | sliced hard-boiled egg | capers
pickled shallots | chives | dill cream cheese

SAUSAGE, EGG & CHEESE SANDWICH 17

house-made blueberry sausage | scrambled egg
5yr-aged cheddar cheese | croissant | crispy yukon potatoes

AMERICAN BREAKFAST* 22

two farm-fresh eggs any style | choice of smokehouse bacon,
blueberry sausage or chicken-apple sausage
crispy yukon gold potatoes | choice of toast

STEAK & EGGS* 25

6oz skirt steak | chimichurri | two eggs any style
crispy yukon gold potatoes | choice of toast

PROSCIUTTO BENEDICT* 19

poached eggs | sourdough | prosciutto cotto | calabrian chile
hollandaise | crispy yukon gold potatoes

676 OMELETTE 20

wild mushroom | gruyère | chives | crispy yukon gold potatoes

VEGGIE HASH BREAKFAST BOWL 21

butternut squash | smoked beech mushrooms
sweet onion | kale | sweet potato | quinoa
add two eggs any style* 8

PIZZA FOR BREAKFAST* 21

sunny-side egg | prosciutto | caramelized onions
marinated tomatoes | arugula salad

BEVERAGES

COFFEE 5

we proudly feature
stance coffee

LATTE 7

substitute soy, oat or
almond milk 1

CAPPUCCINO 7

substitute soy, oat or
almond milk 1

ESPRESSO 6

make it a double 3

CHI-TOWN SMOOTHIE 9

blueberry | citrus | vanilla
local honey | organic yogurt

HOT TEA 6

MATCHA LATTE 8

substitute soy, oat or
almond milk 1

IRONED & GRIDDLED

BRICK OVEN FRENCH TOAST 18

thick-cut challah | blueberry curd | blueberries

LEMON RICOTTA PANCAKES 17

berry compote | citrus butter | pure maple syrup
vanilla whipped ricotta

SIDES

ONE EGG ANY STYLE* 4

VEGGIE HASH 11

squash | smoked beech mushrooms | sweet onion
kale | sweet potato | quinoa

CRISPY YUKON GOLD POTATOES 6

caramelized onion | herb blend | parmesan cheese

SMOKEHOUSE BACON 8

BLUEBERRY SAUSAGE PATTY 8

APPLE CHICKEN SAUSAGE 8

TOAST 4

white, wheat, rye, gluten-friendly
or english muffin

PASTRIES

CINNAMON ROLL 10

CROISSANT 6

SEASONAL SCONE 8

FRUIT, DAIRY & GRAINS

SEASONAL FRUIT PLATE 17

YOGURT PARFAIT 12

yogurt | house granola | berry compote
fresh seasonal berries

COCONUT CHIA PUDDING 14

mango compote | almond crumble | thai basil

OATMEAL 12

crème anglaise | fresh berries | sliced banana | cacao nibs

CEREAL 6

raisin bran, cheerios, special k or rice krispies



Breakfast Menu 2023

VG indicates vegan offering / **GF** indicates gluten-friendly / **DF** dairy-free alternative available

* Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs increase your risk of foodborne illness. please notify us of any food allergy. Gluten-friendly toast available upon request.