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*texas spice*  
restaurant & bar



# 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.

## Specialties

### Huevos Rancheros\* 17

two eggs any-style | chorizo | jalapeño-jack cheese  
corn tortillas | refried black beans | avocado ranchero sauce

### BLT Benedict\* 22

thick-cut pecanwood-smoked bacon | beefsteak tomato  
arugula | green chile | hollandaise

### Classic Breakfast\* 17

two eggs any-style | breakfast potatoes  
choice of pecanwood-smoked bacon, pork sausage or  
chicken-apple sausage | toast

### Three-Egg Omelet 17

breakfast potatoes | choice of three ingredients: spinach, peppers,  
mushrooms, green onions, jalapeños, tomatoes, ham, sausage,  
pecanwood-smoked bacon, chicken-apple sausage, cheddar, swiss,  
mozzarella cheese

### Quinoa Sweet Potato Bowl\* 15

chimichurri | black beans | avocado | spinach | poached egg  
radish slaw

### Avocado Toast 15

fried egg | olive ranch-cured tomatoes | quick-pickled onion  
radish | cilantro | queso fresco | nine-grain bread

### Bacon & Egg Tacos\* 14

scrambled eggs | poblano peppers | potato hash | cotija cheese  
salsa verde | flour tortillas

### Texas Spice Breakfast Sandwich\* 16

over-medium egg | caramelized onions | pecanwood-smoked bacon  
redneck cheddar | yellowbird chili mayo | brioche bun

### Buttermilk Pancakes 16

choice of maple pecan, apple pie or classic  
whipped butter | maple syrup

### Corn Flake-Crusted Brioche

### French Toast 16

cream cheese icing | maple syrup



Our mission for Texas Spice is to offer dishes sourced in and around Dallas. We take the highest quality produce, meats, cheeses and other ingredients at their peak of freshness and let their natural flavors come through.

Enjoy!

 gluten-free  vegan

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

## On the Lighter Side

### Continental 15

buttered croissants | blueberry muffin | jam | almond butter  
grapefruit brûlée | fruits & berries

### Blueberry & Banana Smoothie 11

lavender honey | almond butter | almond milk | oats

### Smoked Salmon Bagel 16

whipped cream cheese | pickled red onion  
olive ranch-cured tomatoes | capers

### Yogurt Acai Bowl 14

almond granola | fresh berries | toasted coconut | chia seed

### Steel-Cut oatmeal 9

brown sugar | raisins | pecans

### Grapefruit Brûlée 16

seasonal berries

### Bowl of Seasonal Berries 10

### Fresh Vine-Ripened Fruits 12

## Sides

### Toast Selection 4

whole grain, rye, sourdough or english muffin

### Gluten-Free Bread 5

white, raisin or bagel

### Chef's Black Pepper-Cheddar Biscuits 16

### Toasted Bagel 6

everything, apple streusel or plain | cream cheese

### Biscuits & Sausage Gravy 11

### Breakfast Potatoes 5

### Two Eggs Any-Style\* 5

### Plant-Based Chorizo Patties 16

### Pecanwood-Smoked Bacon 16

### Country-Style Sausage Links 16

### Signature Blueberry & Maple Sausage Patties 16

### Chicken-Apple Sausage 7