

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.

EGGS

THE STANDARD* 16

Two eggs your way / roasted potatoes
choice of breakfast meat / choice of toast

OMELET YOUR WAY* 18

Roasted potatoes / choice of three ingredients:
cheddar / swiss / goat cheese / pepper / onions
jalapeños / applewood-smoked bacon / ham / sausage
asparagus / spinach / roasted mushrooms

EGG WHITE FRITTATA* 16

English peas / tomato / mushroom / asparagus / arugula
Oaxaca cheese / guajillo citrus vinaigrette

LAS COLINAS BENEDICT* 16

Three poached eggs / hash browns / chorizo
serrano hollandaise

CHILAQUILES* 16

Fried egg / chicken tinga / Oaxaca cheese
blue corn tortilla chips / cilantro
add avocado 2

BAKED EGGS* 16

Garlic & thyme cream / crispy prosciutto / sweet peppers
toast points

BREAKFAST SANDWICH 16

Carnitas-spiced thick-cut bacon / fried green tomato
arugula / dill crema / brioche
add fried egg* 2

BREAKFAST SPECIALTIES

CHICKEN & GRITS 16

Cheddar grits / ranch-dusted crispy chicken tenders
buffalo sauce / gorgonzola

AVOCADO TOAST 16

Burrata / heirloom tomato / roasted garlic & herb foccacia
edible flower
add fried or poached egg* 2

MONTE CRISTOPH 18

Garlic & rosemary waffle / honey ham / Gruyère
strawberry preserves

POWER BOWL* 14

Quinoa / corn / edamame / sweet pepper / spinach
avocado / poached egg
add chicken tinga 4

SWEET TOOTH

FRENCH TOAST STICKS 16

Whipped lemon mascarpone mousse
cabernet & strawberry marmalade

BANANAS FOSTER 16

House-made banana & walnut bread / caramelized banana
brown sugar butter / cinnamon whiskey
vanilla bean whipped cream

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  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.

FRUIT, DAIRY & GRAINS

AÇAÍ BOWL 12

Açaí & kiwi sorbet / banana / coconut flakes
goji berry / seasonal berries

LEMON SORBET PARFAIT 12

Blue spirulina lemon sorbet / seasonal berries
chia almond milk pudding / agave / granola

FRUIT SMOOTHIE 8

Classic strawberry banana

STEEL-CUT OATMEAL 10

Brown sugar / raisins / dried fruit / Texas pecans
Plant-based dairy available upon request

TEXAS RED GRAPEFRUIT 6

BOWL OF BERRIES 10

SLICED FRUIT 10

BAKERY

BAKER'S BASKET 12

Croissant / blueberry muffin / pain au chocolat
raisin bran bread / honey butter / local preserves

BAGEL & CREAM CHEESE 6

TOAST 4

White, wheat, sourdough, brioche or garlic & herb foccacia

SIDES

CARNITAS-SPICED THICK-CUT BACON 8

APPLEWOOD-SMOKED BACON 6

BLUEBERRY & MAPLE PORK SAUSAGE OR CHICKEN & APPLE SAUSAGE 6

IMPOSSIBLE SAUSAGE 6

TWO EGGS COOKED YOUR WAY* 4

BELGIAN WAFFLE 6

CRISPY HASH BROWN PATTY 6

BREAKFAST POTATOES 6

BREAKFAST COCKTAILS

SUNRISE 10

Deep Ellum blueberry vodka / lemonade / blueberry syrup
butterfly pea flower tea

VERY CHERRY 10

Don Julio reposado tequila / Luxardo cherry syrup
lime juice / Topo Chico

JUICE, TEA & COFFEE

TRIBAL COLD PRESSED JUICE SUNSHINE 10

Watermelon / mint / pineapple / lime

TRIBAL COLD-PRESSED JUICE PONY RIDE 10

Beets / pineapple / apple / tart cherry / carrot
lemon / ginger

ORANGE, GRAPEFRUIT, APPLE OR PINEAPPLE JUICE 6

STANCE COFFEE READY-TO-DRINK 6

Tahitian vanilla / mocha / volcanic black / salted caramel

NUMI TEA 6

Daily selection

HOT CHOCOLATE 6





BREAKFAST MENU