



OMNI  HOTELS
& RESORTS

the fine art of

breakfast...

fresh and health-conscious
to enliven your day



Breakfast



BREAKFAST MENU

Served from 7 a.m. to 11 a.m. daily

Dial ext. 57765 to order

Light Breakfast

Homestead Continental 16

an assortment of our freshly baked breakfast pastries / juice / coffee / tea

Sliced Seasonal Fruit 14

yogurt / housemade honey oat granola

Assorted Cereal 6

Rice Krispies / Frosted Flakes / Froot Loops
Corn Flakes / Raisin Bran / Cheerios / Kashi
Gluten Free Rice Chex / Corn Chex
add sliced banana 1

Homestead Doughnut Trio 9

traditional maple / cinnamon sugar / maple bacon

Souther Yogurt Parfait 12

honey / mint & orange zest infused Fage Greek yogurt
housemade granola / seasonal fruit

Specialties

The Allegheny 16

two eggs any style / stone ground southern grits
applewood smoked bacon or sausage
sliced tomatoes / choice of toast

Eggs Benedict 20

poached eggs / Canadian bacon
English muffin / hollandaise / hash browns

Steak and Eggs 24

grilled flatiron steak / two eggs any style
hash browns / choice of toast

Three Egg Omelet 18

choice of ham / applewood smoked bacon
tomatoes / mushrooms / onions / spinach
peppers / cheddar / swiss
served with hash browns / choice of toast
with Egg Beaters® or Egg Whites, add 1

A \$5.00 per room delivery charge, 21% service charge and applicable sales tax will be added to each check.



BREAKFAST MENU

Served from 7 a.m. to 11 a.m. daily

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From the Griddle

served with pure maple syrup and your choice of applewood smoked bacon, signature maple blueberry sausage patty or hormone-free link sausage

Buttermilk Pancakes 16
Homestead Creamery butter

Blueberry Pancakes 17
Homestead Creamery butter

Cinnamon Marble French Toast 17
honey-pecan butter

Belgian Waffle 16
strawberry cream

Young Guest Breakfast

for guests 12 years and younger

Rise and Shine 12
one egg any style / applewood smoked bacon or sausage / hash browns / choice of toast

Mini Pancakes 12
Homestead Creamery butter / local maple syrup
applewood smoked bacon or sausage

Fruits and Berries 9
assorted sliced melons / grapes / pineapple
strawberries / banana

Items may contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness, especially if you have certain medical conditions.



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Breakfast Sides

Bagel and Cream Cheese 6
plain / cinnamon raisin / everything

Sausage 6
pork / turkey or blueberry maple sage patties

Applewood Smoked Bacon or Turkey Bacon 6

Steel-Cut Oatmeal 9
brown sugar / raisins / almonds

Plain or Fruit Fage Greek Yogurt 6

One Egg / Two Eggs 6 / 8

Beverages

Chilled Fresh Orange or Grapefruit Juice 7

Chilled Juice 6
cranberry / apple / tomato / V8

Small Pot of Freshly Brewed Coffee 9

Large Pot of Freshly Brewed Coffee 13

Hot Chocolate 6
cinnamon whipped cream

Tea 6
Organic Forté Breakfast / Organic Earl Grey
Organic Chamomile Citron / Wild Berry Hibiscus
Organic Ginger Pear / Organic Mango Peach

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delectable options for

all-day dining

seasonal and savory temptations





ALL-DAY DINING MENU

Served from 11 a.m. to 11 p.m. daily

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Starters

Chicken Noodle Soup 8
egg noodles / carrots / celery

Spinach & Artichoke Dip 9
fontina / boursin / flatbread

Shrimp Cocktail 18
classic cocktail sauce / grilled lemon

Grilled Chicken Quesadilla 15
caramelized peppers and onions
pepper jack cheese / sour cream / salsa

Entrée Salads

Cobb Salad 16
grilled chicken / applewood smoked bacon
eggs / avocado / tomato / bleu cheese
ranch dressing

Steak House Salad 25
grilled / bavette steak / iceberg lettuce wedge
pickled red onions / baby tomatoes / bacon
bleu cheese / bleu cheese dressing

Mixed Green Salad 13
spring mix / cucumber / toy box tomato
shaved carrot / radish / choice of dressing

add grilled chicken 8
add bavette steak 14

Caesar Salad 14
crisp romaine / garlic croutons / aged parmesan

add grilled chicken 8
add bavette steak 14

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ALL-DAY DINING MENU

Served from 11 a.m. to 11 p.m. daily

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Sandwiches

served with sea salt seasoned French fries or fruit

1766 Turkey Sandwich 18
house roasted turkey / Virginia ham / lettuce
tomato / havarti cheese / basil / mustard / hearth bread

Angus Cheeseburger* 17
grilled onion / lettuce / tomato / choice of cheddar
Swiss or American / Homestead burger sauce
toasted egg bun
add bacon 3

Grilled Vegetable Wrap 14
seasonal grilled vegetables / olive ricotta spread
balsamic vinegar / extra virgin olive oil / spinach tortilla

Ultimate Grilled Cheese 14
cheddar / havarti / muenster / Texas toast
cup of tomato soup

Buttermilk Fried Chicken Sandwich 14
fried chicken breast / lettuce / tomato
hot sauce aioli / brioche bun

Baked Fresh to Order 16" Pizza

Four Cheese Pizza 17
fontina / mozzarella / asiago / parmesan

Homestead Special 22
Virginia ham / foraged mushroom / caramelized onion

Pepperoni Lover's 20
pepperoni / extra cheese

Meat Lover's 23
pepperoni / sausage / Virginia ham
applewood smoked bacon

Additional Toppings 2
pepperoni / sausage / mushrooms / peppers
black olives / onions

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imaginative selections turn

dinner into

a feast for the senses





DINNER MENU

Dial ext. 57765 to order

Entrees

Served from 6 p.m. to 10 p.m. daily

Grilled Filet Mignon 44
whipped potatoes / seasonal vegetable
bordelaise sauce

Grilled Salmon 35
seasonal vegetable quinoa ragout
lemon caper sauce

Roasted Chicken 30
roasted breast and thigh / roasted potatoes
seasonal vegetable

Ricotta Cheese Tortellini 24
sun-dried tomato cream / ricotta / basil / mozzarella

Chicken Alfredo 26
grilled chicken / penne / parmesan cream sauce

Desserts 12

Served from 11 a.m. to 7 p.m. daily

Berries and Cream
vanilla panna cotta / mixed berry compote / fresh berries

Snickers in a Jar
chocolate mousse / caramel peanut ganache in a mason jar

Cookies & Milk
triple chocolate chip cookies with ice cold milk

Ice Cream Pint
vanilla / chocolate / today's special flavor

Cheesecake
New York style / caramel sauce

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YOUNG GUEST MENU

for guests 12 years and younger

Served from 11 a.m. to 11 p.m. daily

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All Day Dining

Grilled Cheese	9
farmer's bread / American cheese / fries or fruit	
Crispy Chicken Tenders	11
fries or fruit	
Spaghetti	10
tomato sauce / meat sauce / Alfredo sauce or butter	
Pizza	12
four cheese or pepperoni	
Grilled Fillet	24
mashed potatoes / seasonal vegetable	

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LATE NIGHT

Served from 11 p.m. to 7 a.m. daily

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Soup and Salad

Chicken Noodle Soup 8
egg noodle / carrots / celery

Chicken Caesar 17
grilled chicken / crisp romaine / shaved parmesan
crouton / traditional dressing

Pasta Primavera Salad 9
chilled penne pasta / grilled & chilled vegetable
red pepper pesto / shaved parmesan

Sandwiches

Served with potato chips

Boar's Head Virginia Ham 12
Swiss cheese / bistro sauce / marbled rye

Boar's Head Turkey Breast 12
cheddar / whole wheat

Roast Beef Sandwich 12
tender roast beef / horseradish / onion roll

Chicken Salad Sandwich 10
house recipe chicken salad / buttery croissant

Sweets 12

Berries and Cream
vanilla panna cotta / mixed berry compote / fresh berries

Snickers in a Jar
chocolate mousse / caramel peanut ganache in a mason jar

Cookies & Milk
triple chocolate chip cookies with ice cold milk

Ice Cream Pint
vanilla / chocolate / today's special flavor

Cheesecake
New York style / caramel sauce

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with tempting

cocktails and wine list...

to suit any palate





Beverage Menu

Served from 6 a.m. to 12 midnight daily

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With or Without Salt

Elevated Organic Margarita 14.75

Casa Noble Crystal Organic Tequila from the Lowlands of Mexico has notes of earthiness and tropical fruit. Shaken with Cointreau and Agave Nectar

Reposado Paloma 15

One of the most popular and oldest cocktails in Mexico. Tres Generaciones Reposado Tequila, fresh grapefruit, lime and club soda. Shaken and served with a touch of salt

Añejo Honey Margarita 15.25

Patrón Añejo has a bouquet of vanilla, caramel and oak with subtle Ocean Salt notes, shaken with Grand Marnier, fresh lime and honey

Grapefruit Jalapeño Margarita 14.75

A sweet heat Margarita. Avión Silver Tequila and Svedka Grapefruit Jalapeño Vodka. Shaken and served on the rocks

Homegrown

Basil Peach Gimlet 14.50

Cîroc Peach Vodka / fresh lime / simple syrup
basil leaf / peach bitters

Key Lime Collins 12.75

Cruzan Key Lime Rum / fresh lemon / lemon-lime soda
and a whole half lime

Peach Palmer 13.50

Deep Eddy Sweet Tea Vodka / fresh lemon
peach purée / iced tea

Whiskey Berry Sour 14.25

Maker's 46 / fresh lemon / sugar / strawberry purée

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Beverage Menu

Served from 6 a.m. to 12 midnight daily

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Beers

Domestic

6.5

Budweiser / Bud Light / Coors Light
Michelob ULTRA / Miller Lite

Premium

7

Stella Artois / Sam Adams Boston Lager
Corona Extra / Yuengling
Guinness / Sierra Nevada
Heineken / Blue Moon
Amstel Light / St. Pauli Girl - na

Regional

7

Devil's Backbone / Brothers Brewing
Starr Hill / Stable Craft / Port City Brewery

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WINE MENU

Served from 6 a.m. to 12 midnight daily

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Sparkling Wine

	Glass	Bottle
Maschio, Prosecco, Veneto, Italy 187ml		6.75
Marquis de La Tour, Brut Sparkling, Loire Valley, France 187ml		9.25
Moët et Chandon, "Imperial," Extra Dry, Epernay, France		12.5
Veuve Clicquot, "Yellow Label," Brut, Reims, France		12.5
Moët et Chandon, "Dom Pérignon," Epernay, France		29.5

Slightly Sweet White Wine

White Blend, Conundrum, Napa Valley, California		40
White Zinfandel, Beringer, Napa Valley, California	12	40

White Wine

Pinot Grigio, Kris, "Artist Cuvee," delle Venezie, Italy	8.25	40
Sauvignon Blanc, Joel Gott, California	13	40
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand		40
Riesling, Dr. Loosen, Mosel, Germany	8.5	40
Chardonnay, Wente Vineyards Estate Grown, Central Coast, California	10	40
Chardonnay, Bouchaine, "Estate," Napa/Carneros, California		47
Chardonnay, Cakebread, Napa Valley, California		85

Red Wine

Pinot Noir, Parker Station by Fess Parker, California	10.5	40
Pinot Noir, Meiomi, California	12	45
Merlot, Charles Smith Wines, "The Velvet Devil", Columbia Valley, Washington	9.25	40
Malbec, Terrazas Altos del Plata, Mendoza, Argentina	8.25	40
Cabernet Sauvignon, Louis Martini, California	10.25	45
Cabernet Sauvignon, Beringer, Knights Valley, California	15.25	60
Cabernet Sauvignon, Chateau Montelena, Napa Valley		100
Red Zinfandel, Ravenswood, "Old Vine", Napa Valley, California		92

Half Bottles

Moët et Chandon, "Imperial," Extra Dry, Epernay, France		68
Krug, "Grand Cuvée," Reims, France		175
Sauvignon Blanc, Duckhorn, Napa Valley, California		35
Chardonnay, Hess Select, Monterey County, California		18
Pinot Noir, Benton Lane, Estate, Willamette Valley, Oregon		36
Cabernet Sauvignon, Stuhlmuller Vineyards, Alexander Valley, California		33

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