

The

TERRACE ROOM

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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 farm-fresh eggs, organic fiber rich cereals, steel-cut oats, gluten-free breakfast breads. 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.....

Art of Breakfast Buffet

Available Saturday and Sunday Mornings

Eggs / omelets “to order” / bacon / sausage / breakfast potatoes / fresh fruit / smoked salmon / fruit yogurt cereals / savory and sweet artisan breads / coffee / tea / juice included

25

Children 12 and Under

15

From The Griddle

BUTTERMILK PANCAKES

13

BLUEBERRY PANCAKES

14

BRIOCHE FRENCH TOAST & BERRIES

14

William Penn Benedicts

TRADITIONAL EGGS BENEDICT

Poached eggs / english muffin / canadian bacon / hollandaise sauce / breakfast potatoes

17

BALTIMORE BENEDICT

Poached eggs / jumbo lump crab cake / hollandaise sauce / breakfast potatoes

19

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

An 18% Service Charge will be added for Parties of 8 or more.

“Lighter” Traditions

SMOKED SALMON & AVOCADO TOAST

Avocado / brown bread / onion / fennel / capers / crème fraîche

17

GRAIN BOWL

Crimson quinoa / chicken sausage / radish / avocado / almonds / fried egg

16

GARDEN FRITTATA

Egg whites / spinach / feta / tomato jam / breakfast potatoes / baby spinach salad / lemon vinaigrette / choice of toast

15

FRESH FRUIT PLATE

Seasonal melons / berries / greek yogurt / breakfast breads

15

Breakfast Entrées

Egg beaters® may be substituted for whole eggs

THREE EGGS “ANY STYLE”

Breakfast potatoes / choice of breakfast meat / toast

15

CHARGRILLED STEAK & EGGS

Flat iron steak / three eggs / mushrooms / spinach / roasted tomato / breakfast potatoes / choice of toast

21

COUNTRY HAM & CHEDDAR OMELET

Breakfast potatoes / choice of toast

16

WILD MUSHROOM OMELET

Wild mushrooms / scallion / roasted tomato / breakfast potatoes / choice of toast

15

CHICKEN & WAFFLES

Savory fried chicken / malted waffles / sausage gravy / vermont maple syrup / clover honey

17

CROQUE MADAME

Grilled country ham / gruyère / fried eggs / sourdough / truffle frites

16

Beverages

MEDIUM BLEND SHADE GROWN COFFEE

4.5

TEA FORTÉ

English breakfast / earl grey / jasmine green / bombai chai / herbal/decaf: chamomile-citron / blueberry-merlot

4.5

ASSORTED PREMIUM JUICES

Cranberry / apple / V-8 / tomato

4.5

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE

5

A la Carte

STEEL-CUT HOT OATMEAL

9

Fresh fruit / strawberries or bananas

10.75

GREEK YOGURT PARFAIT

Seasonal berries / chia / almonds / granola
honey / matcha

8

COLD CEREAL

6

Strawberries or bananas

7

FRUIT OR PLAIN YOGURT

4

GREEK YOGURT

5

FRESH FRUIT CUP

7

BREAKFAST MEATS

Applewood smoked bacon
black forest ham
green chili & cilantro pork sausage link
blueberry-maple sausage patty

6.5

TOAST

White / wheat / rye / sourdough / raisin
english muffin

4

BREAKFAST PASTRY BASKET

Croissants / mini muffins / danish

8

BAGEL WITH CREAM CHEESE

Plain / cinnamon raisin / honey grain

5