

Beverages

ORANGE OR GRAPEFRUIT JUICE	5	HOT TEA	5
APPLE, CRANBERRY, TOMATO, PINEAPPLE, V-8 OR PRUNE JUICE	5	HOT CHOCOLATE	4
WHOLE, 2%, SKIM OR CHOCOLATE MILK	4	ESPRESSO	4
		CAPPUCCINO	5

Specialty Coffee

EUROPEAN	5.95	100% ORGANIC MAYAN ROAST	5.95
<i>Gourmet Coffee...Regular or Decaffeinated</i>		<i>Medium Roasted Fair Trade Certified Organic Central American Coffee with a Sweet Aroma and Smooth Finish</i>	
FRENCH VANILLA	5.95	AFRICAN SAVANNA BLEND	5.95
<i>100% Arabica Colombian Blended with Gourmet Vanilla</i>		<i>Blend of African Coffees with a Floral Aroma, Bright Medium Body and Hint of Chocolate</i>	
100% ORGANIC AZTEC ROAST	5.95		
<i>Dark Roasted Blend of Latin American and Indonesian 100% Certified Organic Coffees, Medium Spicy Body with Sweet Lingering Flavor</i>			

The Continental

Ricotta Cheese Blintz with Berry Compote, Caramel Brioche, Assorted Breakfast Pastries, Oatmeal, Seasonal Fruit and Berries, Yogurt, Cereals, Bagels and Toast, Choice of Juice and Hot Beverage

16

Healthy Alternatives

SEASONAL MELON	6
SLICED FRESH PINEAPPLE	6
FRESH GRAPEFRUIT	5
EXOTIC FRUIT PLATE SERVED WITH VANILLA BEAN YOGURT	16
OATMEAL WITH BROWN SUGAR, AND RAISINS	8
A SELECTION OF BREAKFAST CEREALS	5

À La Carte Breakfast

PALMETTO OMELET 19

*Fresh Lump Crabmeat, Lobster Knuckles,
Mozzarella Cheese, Spring Onions*

BUTTERMILK PANCAKES 16

*Blueberries, Strawberries, Bananas, Pecans or Chocolate
Chips. Accompanied by Warm Maple Syrup,
Choice of Breakfast Meat*

EGGS BENEDICT* 18

*Toasted English Muffin, Topped with
Hollandaise with Choice of Smoked Trout,
Canadian Bacon or a Petite Filet*

FRENCH TOAST 18

*Seared Hawaiian Sweet Bread,
Accompanied by a Pineapple-Blueberry Compote,
Choice of Breakfast Meat*

OMELET 17

Choice of Ingredients

BELGIAN WAFFLE 16

*Chocolate Chips, Pecans, Walnuts or Blueberries
Choice of Breakfast Meat*

TWO EGGS ANY STYLE* 17

*Country Ham, Bacon,
Corned Beef Hash or Sausage*

HOUSE CURED SMOKED SALMON 18

*Thinly Sliced, Served with Choice of Bagel and
Traditional Accompaniments*

LOWCOUNTRY SHRIMP AND GRITS 18

Sausage, Peppers and Onions

Chef's Signature Breakfasts

STEAK AND EGGS 22

*Two Eggs Any Style, Grilled Ribeye,
Grilled Tomatoes, Mushroom Steak Sauce*

CORNED BEEF HASH OMELET 19

*Housemade Corned Beef, Aged Cheddar Cheese, Sherry
Steak Sauce, Grilled Vine Ripened Tomatoes*

TUSCAN EGG SANDWICH 18

*Scrambled Eggs, Country Ham, Gruyere Cheese,
Caramelized Onions, Grain Mustard*

HUEVOS RANCHEROS 19

*Poached Eggs, Black Bean Quesadilla,
Chorizo and Country Ham, Ranchero Sauce,
Sliced Avocados*

Sides

SAUSAGE LINKS

SAUSAGE PATTIES

BACON

COUNTRY HAM

CORNED BEEF HASH

BREAKFAST
POTATOES

GRITS

SAUSAGE GRAVY
AND A BISCUIT

RAISIN BREAD

5

MICHAEL BARTO - *General Manager*

STEVEN MANALL - *Chef de Cuisine*

**Please note, contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*