

## 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

6

### EUROPEAN

*Light Roasted with the Finest Arabica Beans  
in the European Style, with a Distinct Flavor and  
Rich Aroma*

### 100% ORGANIC MAYAN ROAST

*Medium Roasted Fair Trade Certified Organic  
Central American Coffee with a Sweet Aroma  
and Smooth Finish*

### FRENCH VANILLA

*100% Arabica Colombian Blended  
with Gourmet Vanilla*

### ETHIOPIAN YIRGACHEFFE ROAST

*Full Bodied, Grown, Sorted, and Handpicked in the  
Mountainous Regions of Ethiopia with Aromas and  
Flavor Notes of Caramelized Orange, Chocolate,  
and Molasses*

### 100% ORGANIC AZTEC ROAST

*Dark Roasted Blend of Latin American and  
Indonesian 100% Certified Organic Coffees, Medium  
Spicy Body with Sweet Lingering Flavor*

### ORGANIC INCA DECAF

*Dark Roasted Blend of Swiss Water Process Organic  
Coffees from Central and South America,  
Smooth, Pleasantly Sweet, Fruity, and a Hint of  
Chocolate Taste*

## Breakfast Buffet

19

*Fluffy Scrambled Eggs, Belgium Waffles, Apple Smoked Bacon,  
Sausage, Breakfast Potatoes, Cheese Blintz, Caramel Brioche,  
Housemade Pastries, Cereal and Fresh Fruit*

## 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	9
A SELECTION OF BREAKFAST CEREALS	5

## À La Carte Breakfast

### PALMETTO OMELET 20

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

### BUTTERMILK PANCAKES 17

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

### EGGS BENEDICT\* 19

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

### FRENCH TOAST 19

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

### OMELET 18

*Choice of Ingredients*

### BELGIAN WAFFLE 17

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

### TWO EGGS ANY STYLE\* 18

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

### HOUSE CURED SMOKED SALMON 19

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

### LOWCOUNTRY SHRIMP AND GRITS 19

*Sausage, Peppers and Onions*

## Chef's Signature Breakfasts

### STEAK AND EGGS 24

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

### CORNED BEEF HASH OMELET 20

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

### TUSCAN EGG SANDWICH 19

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

### HUEVOS RANCHEROS 20

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

## Sides

5

SAUSAGE LINKS

SAUSAGE PATTIES

BACON

COUNTRY HAM

CORNED BEEF HASH

BREAKFAST  
POTATOES

GRITS

SAUSAGE GRAVY  
AND A BISCUIT

RAISIN BREAD

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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.*