

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 <i>Light Roasted with the Finest Arabica Beans in the European Style, with a Distinct Flavor and Rich Aroma</i>	100% ORGANIC MAYAN ROAST <i>Medium Roasted Fair Trade Certified Organic Central American Coffee with a Sweet Aroma and Smooth Finish</i>
FRENCH VANILLA <i>100% Arabica Colombian Blended with Gourmet Vanilla</i>	ETHIOPIAN YIRGACHEFFE ROAST <i>Full Bodied, Grown, Sorted, and Handpicked in the Mountainous Regions of Ethiopia with Aromas and Flavor Notes of Caramelized Orange, Chocolate, and Molasses</i>
100% ORGANIC AZTEC ROAST <i>Dark Roasted Blend of Latin American and Indonesian 100% Certified Organic Coffees, Medium Spicy Body with Sweet Lingering Flavor</i>	ORGANIC INCA DECAF <i>Dark Roasted Blend of Swiss Water Process Organic Coffees from Central and South America, Smooth, Pleasantly Sweet, Fruity, and a Hint of Chocolate Taste</i>

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

Palmetto Cafe Brunch

28

Omelet Station, Scrambled Eggs, Eggs Benedict, White and Yellow Stone Ground Grits, Apple Smoked Bacon, Link Sausage, Breakfast Potatoes, French Toast, Smoked Salmon, Chilled Asparagus, Cheese Blintz, Caramel Brioche, Homemade Pastries, Cereal and Fresh Fruit

Breakfast Entrées

Includes choice of non-alcoholic beverage (coffee, tea, juice or milk).

PALMETTO OMELET 27

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

BUTTERMILK PANCAKES 25

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

EGGS BENEDICT* 26

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

FRENCH TOAST 25

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

OMELET 26

Choice of Ingredients

BELGIAN WAFFLE 25

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

TWO EGGS ANY STYLE* 26

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

HOUSE CURED SMOKED SALMON 25

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

LOWCOUNTRY SHRIMP AND GRITS 26

Sausage, Peppers and Onions

Chef's Signature Breakfasts

STEAK AND EGGS 28

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

CORNED BEEF HASH OMELET 27

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

TUSCAN EGG SANDWICH 25

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

HUEVOS RANCHEROS 27

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

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.*