

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

5.95

EUROPEAN <i>Gourmet Coffee...Regular or Decaffeinated</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>	IPANEMA YELLOW BOURBON RIO VERDE <i>Medium to Full Body, Bright Citrus and Cocoa notes with a Dark Chocolate finish</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>	

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	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

5

SAUSAGE LINKS

SAUSAGE PATTIES

BACON

COUNTRY HAM

CORNED BEEF HASH

BREAKFAST
POTATOES

GRITS

SAUSAGE GRAVY
AND A BISCUIT

RAISIN BREAD

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.*