

Beverages

ORANGE OR GRAPEFRUIT JUICE 5

APPLE, CRANBERRY, TOMATO,
PINEAPPLE, V-8 OR PRUNE JUICE 5

WHOLE, 2%, SKIM OR
CHOCOLATE MILK 4

HOT TEA 5

HOT CHOCOLATE 4

ESPRESSO 4

CAPPUCCINO 5

Specialty Coffee

5.95

EUROPEAN

Gourmet Coffee...Regular or Decaffeinated

FRENCH VANILLA

*100% Arabica Colombian Blended
with Gourmet Vanilla*

100% ORGANIC AZTEC ROAST

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

100% ORGANIC MAYAN ROAST

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

IPANEMA YELLOW BOURBON
RIO VERDE

*Medium to Full Body, Bright Citrus and Cocoa notes
with a Dark Chocolate finish*

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

Palmetto Cafe Brunch

27

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 26

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

OMELET 25

Choice of Ingredients

BUTTERMILK PANCAKES 24

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

BELGIAN WAFFLE 24

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

EGGS BENEDICT* 25

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

TWO EGGS ANY STYLE* 25

Country Ham, Bacon, Corned Beef Hash or Sausage

HOUSE CURED SMOKED SALMON 24

Thinly Sliced, Served with Choice of Bagel and Traditional Accompaniments

FRENCH TOAST 24

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

LOWCOUNTRY SHRIMP AND GRITS 25

Sausage, Peppers and Onions

Chef's Signature Breakfasts

STEAK AND EGGS 26

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

TUSCAN EGG SANDWICH 24

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

CORNERED BEEF HASH OMELET 26

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

HUEVOS RANCHEROS 26

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.*