

sunrise

C A F E

WELCOME TO THE SUNRISE CAFE AND THE ART OF BREAKFAST

Omni Hotels & Resorts believes that breakfast should be a stimulating and healthy start to your day. So we are committed to providing a culinary experience that tempts your palate and challenges the traditional breakfast fare. Combining national trends with regional flavors, we have sourced cage-free eggs, non-GMO organic fiber-rich cereals, steel-cut oats, signature blueberry-maple sausage patty and a cilantro-green chili sausage that does not contain hormones or other additives while also catering to a gluten free diet. Our morning tea features whole-leaf teas and rough-cut herbs in silken infusers. And we take great pride in our coffee which is directly sourced from the farmers and roasted with the highest standards. Welcome to the Art of Breakfast.

The Art of Breakfast Buffet 23

medium organic shade-grown coffee • tea forte tea • fresh squeezed juices • sliced fruits • berries • dreaming cow yogurts
organic kashi cereals • gluten-free cereals • seven grain granola • bacon • blueberry-maple sausage patties • cilantro-green chili sausage
plantation potatoes • omelets featuring cage-free eggs • daily breakfast bowl • smoked salmon • cheeses & cured meats
bread & butter bar • gluten-free breakfast breads • bagels • jams & preserves • our honey • muffins • all-butter croissants

BREAKFAST SPECIALTIES

Plantation Breakfast 19

eggs any style, choice of breakfast meat,
plantation potato, juice, coffee

Buttermilk Pancakes 16

honey butter, pure maple syrup

Banana Bread Pancakes 16

yogurt, blueberries, georgia pecans,
pure maple syrup

Brioche French Toast 16

caramelized apple, pure maple syrup

Palmetto Honey Waffle 16

our sprouting project honey caramel, honey toffee, honey cream

Healthy Start 15

floribbean fruit, bake shop pastry, coffee, juice

Floribbean Fruits & Berries 12

pineapple, melon, banana, berry, mango, passion fruit

Eggs Benedict 17

soft poached eggs, canadian bacon,
english muffin, hollandaise, plantation potato

Steel-Cut Oatmeal 11

georgia pecan, peach, cane sugar

Biscuits & Gravy 9

buttermilk biscuit, country gravy

Pecanwood Smoked Salmon 17

cream cheese, tomato, caper, fried egg, bagel

Egg White Frittata 16

wild arugula, tomato, mushroom,
goat cheese, plantation potato

Pick Three Omelet 16

spinach, bell pepper, mushroom, vidalia onion, tomato,
pecanwood smoked bacon, sausage, local shrimp, cheddar,
baby swiss, provolone, gouda, sweet grass lil' moo

Logan Mill Florida Grits 10

sweet corn, local cheese, bacon, scallion

SIDES

Toast & Jam 3

nine grain, wheat, caraway rye, white, gluten-free

Bake Shop Pastry 4

blueberry muffin, bran muffin, cranberry muffin, chocolate muffin,
all-butter croissant, buttermilk biscuit, cinnamon roll

Bagel & Lil' Moo Cream Cheese 5

plain, whole wheat, cinnamon-raisin

Cereals 7

cheerios, raisin bran, rice krispies, frosted flakes, froot loops

Gluten-Free Cereal 8

apple-cinnamon, honey-nut

Granola 8

cohen farm pecan, coconut, sunflower, almond, oat, sesame
with yogurt 10 • with yogurt and florida berry 14

Plantation Potatoes 4

skillet fried red potato, fresh herbs

Breakfast Meats 5

pecanwood smoked bacon, cilantro-green chili sausage link,
blueberry-maple sausage patties, ham

FRUIT & YOGURT

Florida Berries 12

strawberry, blueberry, raspberry

Ruby Red Grapefruit 9

peeled and segmented, honey, mint

Dreaming Cow or Greek Yogurt 5

plain, vanilla, strawberry, honey-pear

Georgia Peach Smoothie 7

ginger, honey, peach nectar, florida lemon, yogurt

BEVERAGES

Fresh Squeezed Juice 5

orange, grapefruit

Juice 4

V-8, tomato, apple, cranberry, pineapple

Milk 3

skim, 2%, whole, soy, chocolate

Medium Shade Grown Coffee 4

regular, decaf

Espresso 5 • 7

single, double

Cappuccino or Latte 6

vanilla, hazelnut, chocolate

Tea Forte 4

english breakfast, bombay chai,
jasmine green, blueberry merlot, chamomile

Mineral Water 4

acqua panna, san pelligrino

Iced Tea 3.5

sweet, unsweet

Soft Drinks 3.5

coke, diet coke, sprite