

THE MORNING TABLE

Omni Hotels & Resorts cares about providing a healthy and nourishing morning meal. Carefully selected to accommodate modern eating lifestyles, signature offerings include chef-crafted egg bowls, warm house-made pastries and locally sourced grains and proteins. Beverage selections include fresh-squeezed orange juice and Stance Coffee which is directly sourced from the farmers and helps families harvest a better future. Omni's Morning Table is flexible nourishment beyond the buffet, made for your enjoyment in our restaurant or for your convenience On The Go.

EGGS

THE STANDARD\* 16

Two eggs your way / roasted potatoes  
choice of breakfast meat / choice of toast

OMELET YOUR WAY\* 18

Roasted potatoes / choice of three ingredients:  
cheddar / swiss / goat cheese / pepper / onions  
jalapeños / applewood-smoked bacon / ham / sausage  
asparagus / spinach / roasted mushrooms

EGG WHITE FRITTATA\* 16

English peas / tomato / mushroom / asparagus / arugula  
Oaxaca cheese / guajillo citrus vinaigrette

LAS COLINAS BENEDICT\* 16

Three poached eggs / hash browns / chorizo  
serrano hollandaise

CHILAQUILES\* 16

Fried egg / chicken tinga / Oaxaca cheese  
blue corn tortilla chips / cilantro  
add avocado 2

BAKED EGGS\* 16

Garlic & thyme cream / crispy prosciutto / sweet peppers  
toast points

BREAKFAST SANDWICH 16

Carnitas-spiced thick-cut bacon / fried green tomato  
arugula / dill crema / brioche  
add fried egg\* 2

BREAKFAST SPECIALTIES

CHICKEN & GRITS 16

Cheddar grits / ranch-dusted crispy chicken tenders  
buffalo sauce / gorgonzola

AVOCADO TOAST 16

Burrata / heirloom tomato / roasted garlic & herb foccacia  
edible flower  
add fried or poached egg\* 2

MONTE CRISTOPH 18

Garlic & rosemary waffle / honey ham / Gruyère  
strawberry preserves

POWER BOWL\* 14

Quinoa / corn / edamame / sweet pepper / spinach  
avocado / poached egg  
add chicken tinga 4

SWEET TOOTH

FRENCH TOAST STICKS 16

Whipped lemon mascarpone mousse  
cabernet & strawberry marmalade

BANANAS FOSTER 16

House-made banana & walnut bread / caramelized banana  
brown sugar butter / cinnamon whiskey  
vanilla bean whipped cream

gluten-friendly bread available upon request

gluten-friendly vegetarian vegan

\*Consuming raw or undercooked meats / poultry / seafood  
shellfish or eggs may increase your risk of foodborne illness.  
Please notify us of any food allergy.

FRUIT, DAIRY & GRAINS

AÇAÍ BOWL 12

Açaí & kiwi sorbet / banana / coconut flakes  
goji berry / seasonal berries

LEMON SORBET PARFAIT 12

Blue spirulina lemon sorbet / seasonal berries  
chia almond milk pudding / agave / granola

FRUIT SMOOTHIE 8

Classic strawberry banana

STEEL-CUT OATMEAL 10

Brown sugar / raisins / dried fruit / Texas pecans  
Plant-based dairy available upon request

TEXAS RED GRAPEFRUIT 6

BOWL OF BERRIES 10

SLICED FRUIT 10

BAKERY

BAKER'S BASKET 12

Croissant / blueberry muffin / pain au chocolat  
raisin bran bread / honey butter / local preserves

BAGEL & CREAM CHEESE 6

TOAST 4

White, wheat, sourdough, brioche or garlic & herb focaccia

SIDES

CARNITAS-SPICED THICK-CUT BACON 8

APPLEWOOD-SMOKED BACON 6

BLUEBERRY & MAPLE PORK SAUSAGE OR  
CHICKEN & APPLE SAUSAGE 6

IMPOSSIBLE SAUSAGE 6

TWO EGGS COOKED YOUR WAY\* 4

BELGIAN WAFFLE 6

CRISPY HASH BROWN PATTY 6

BREAKFAST POTATOES 6

BREAKFAST COCKTAILS

SUNRISE 10

Deep Ellum blueberry vodka / lemonade / blueberry syrup  
butterfly pea flower tea

VERY CHERRY 10

Don Julio reposado tequila / Luxardo cherry syrup  
lime juice / Topo Chico

JUICE, TEA & COFFEE

TRIBAL COLD PRESSED JUICE SUNSHINE 10

Watermelon / mint / pineapple / lime

TRIBAL COLD-PRESSED JUICE PONY RIDE 10

Beets / pineapple / apple / tart cherry / carrot  
lemon / ginger

ORANGE, GRAPEFRUIT, APPLE OR  
PINEAPPLE JUICE 6

STANCE COFFEE READY-TO-DRINK 6

Tahitian vanilla / mocha / volcanic black / salted caramel

NUMI TEA 6

Daily selection

HOT CHOCOLATE 6





# BREAKFAST MENU