

Kitchen Notes

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.

BREAKFAST

Breakfast Buffet

ALL IN 35

seasonal fruits & berries / whole fruits / smoothies / yogurt parfait / biscuit display / nashville jam co. jams / honey / butter / sausage gravy weisenberger stone-ground grits / specialty eggs / kitchen notes hot sauce / scrambled eggs / spiced breakfast potatoes / omni country links applewood-smoked bacon / blueberry sausage patties / cast iron pancakes / breakfast breads / vermont maple syrup / coffee / tea soda / juice

ADD MADE TO ORDER OMELET 5

spinach / wild mushrooms / applewood-smoked bacon / country ham / sausage / peppers / onions / tomato / cheese

Eggs & More

YOGURT PARFAIT 13

greek yogurt / local honey / seasonal berries / peach purée / granola

STEEL CUT-OATMEAL 12

bourbon syrup burnt peaches / steel-cut oats tree-ripened nectarines / toasted pecans / picked mint

TWO-EGG BREAKFAST* 19

two eggs any style / house potatoes / sausage link, applewood-smoked bacon or maple & blueberry sausage

MUSIC CITY OMELET* 20

country ham / roasted peppers / caramelized onion / local cheddar house potatoes

AVOCADO TOAST* 18

multigrain bread / chili salt / heirloom tomato & local lettuces lemon oil / sunny-side up eggs

SMOKED SALMON PLATE* 18

everything bagel / herb cream cheese / tomato / red onion hard-boiled egg / capers

BISCUITS & GRAVY 18

house buttermilk biscuits / black pepper sausage gravy

FRUIT BOWL 11

sliced seasonal fruit

Ironed & Griddled

CAST IRON WAFFLE 16

vermont maple syrup / macerated berries / whipped butter add nashville hot or not fried chicken 9

SOURDOUGH SHORT STACKS 16

vermont maple syrup / macerated berries / powdered sugar whipped butter

 All above dishes can be prepared gluten-friendly upon request.

Sides

ONE EGG* 4

cooked to order

MAPLE & BLUEBERRY SAUSAGE 6

COUNTRY - STYLE SAUSAGE 6

APPLEWOOD-SMOKED BACON 6

BREAD 4

honey white / multigrain / rye / gluten- friendly

LOCAL GRITS 5

BISCUIT BASKET 6

buttermilk / sweet / savory

Juices, Coffee & More

JUICE 6

orange, grapefruit, cranberry or apple

SODA OR ICED TEA 5

coke, diet coke, sprite, dr pepper or iced tea

COFFEE 5

stance regular or decaffeinated coffee

SMOOTHIE 9

Barista

ESPRESSO 4

LATTE OR CAPPUCINO 6


Adult Beverages

TITO'S HANDMADE BLOODY MARY 15

MIMOSA 12

MIMOSA CARAFE 36

Gluten-friendly bread available upon request.

 Vegan |  Vegetarian |  Gluten-Friendly

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

LUNCH

Appetizers

HICKORY-SMOKED PORK BELLY 15
"shuckin' hot" aioli / baby frisée / fresno pepper / mulled cider

SMOKED TROUT & HOMEMADE SALTINES 16
cream cheese trout dip / chopped herbs / local microgreens

Soup & Salads

Add chicken 7 / shrimp 9 / salmon*10

SOUP DU JOUR 5 / 9
cup / bowl

LOCAL PEACH & TOMATO SALAD 17
noble springs goat cheese / peaches / grapefruit / watermelon
sunburst tomatoes / citrus dressing / marble rye croutons

DOWN SOUTH CAESAR 14
gem lettuce / kenny's norwood cheese & dressing
cornbread croutons / cracked black peppercorn

Plates

All sandwiches served with fries, *substitute fruit or salad 2*

BLACKHAWK FARMS BURGER* 20
blackhawk farms beef patty / american cheese / special sauce
heirloom tomato / caramelized onions / toasted brioche
substitute impossible burger 2

NASHVILLE HOT CHICKEN 18
hot spiced chicken / red cabbage slaw / sorghum honey mustard
angry cukes / toasted brioche

SHRIMP & GRITS 27
weisenberger stone-ground grits / gulf shrimp / tomato
country ham / herb butter

CLUB SANDWICH 21
house-smoked turkey / avocado / applewood-smoked bacon / gouda
baby leaves / whole-grain mustard aioli / heirloom tomato
artisan bread

SOUTHERN SUCCOTASH 16
charred yellow corn & okra / lima beans / black-eyed peas
white bean spread
add chicken 7 / shrimp 9 / salmon 10*

Sweets

CHOCOLATE CHESS PIE 12
flaky crust / chocolate custard / salted caramel

WARM BANANA DONUT BREAD PUDDING 12
vanilla bean custard / caramelized bananas / nilla wafer lace tuile

SEASONAL COBBLER 10
seasonal fruit filling / streusel topping
a la mode 3

Wine

Sparkling

LUNETTA PROSECCO BRUT, VENETO, ITA (187ML)

CHANDON, SPARKLING ROSÉ, CA (187ML)

White

CHATEAU STE. MICHELLE RIESLING, COLUMBIA VALLEY, WA

SANTA MARGHERITA PINOT GRIGIO, VALDADIGE, VENETO, ITA

DAOU SAUVIGNON BLANC, PASO ROBLES, CA

PINE RIDGE CHENIN BLANC/VIOGNIER, CA

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY, CA

ROSE GOLD ROSÉ, CÔTES DE PROVENCE, FRA

Red

ELOUAN PINOT NOIR, OR

BELLE GLOS TELEPHONE & CLARK PINOT NOIR, CA

BANFI CHIANTI CLASSICO, TUSCANY, ITA

BENZIGER MERLOT, SONOMA COUNTY, CA

CATENA VISTA FLORES MALBEC, MENDOZA, ARG

FRANCISCAN ESTATE CORNERSTONE CABERNET SAUVIGNON, CA

JOEL GOTT RED BLEND, COLUMBIA VALLEY, WA

J. LOHR PURE PASO RED BLEND, PASO ROBLES, CA

DAOU CABERNET SAUVIGNON, PASO ROBLES, CA

6oz 9oz Btl

12

15

6oz 9oz Btl

13 19 48

19 26 72

12 17 43

13 19 48

13 19 48

14 20 52

6oz 9oz Btl

14 20 52

20 26 72

15 21 55

13 19 48

13 19 48

13 19 48

17 24 65

19 26 72

17 24 65

Beer

MICHELOB ULTRA 7

COORS LIGHT 7

MILLER LITE 7

BUD LIGHT 7

HEINEKEN 8

STELLA ARTOIS 8

NEW BELGIUM FAT TIRE 8

BLUE MOON 8

YAZOO DOS PERROS BROWN ALE 8

YAZOO HOP PERFECT IPA 8

YUENGLING LAGER 8

DISKIN CIDER 9

WHITE CLAW MANGO OR BLACK CHERRY 9

TRULY WILD BERRY HARD SELTZER 9

HEINEKEN 0.0 NA LAGER 7

ATHLETIC BREWING CO. RUN WILD NA LAGER 7