

RESTAURANT IN ROOM, DELIVERED FOR YOUR CONVENIENCE.  
DIAL 7970 ON YOUR GUEST ROOM PHONE TO PLACE YOUR ORDER.

## THE MORNING TABLE


The Morning Table breakfast buffet offers an extensive variety of locally sourced items beautifully crafted by the FloraBelle culinary team. Seasonal additions from our aquaponic resort farm, The Sprouting Project, compliment this daily offering.

# Breakfast

SERVED FROM 6 A.M. TO 11:00 A.M. DAILY

## FROM THE LOCALS



**OUR HONEY PANCAKES**  **28**  
cinnamon-honey butter, maple syrup  
*add banana, chocolate chips or blueberries 3*



**ISLAND TOAST**  **28**  
french toast, banana, rum sauce, coconut,  
anise sugar


**AMELIA BREAKFAST\*** **31**  
farm eggs, herb roasted potatoes, sausage,  
applewood-smoked bacon, toast, coffee, juice

**BISCUITS & GRAVY** **21**  
buttermilk biscuits, country gravy  
*add two eggs\* 10*


**PICK THREE OMELET (select three)** **30**  
spinach, bell pepper, mushroom, vidalia onion,  
tomato, applewood-smoked bacon, sausage,  
local shrimp, ham, cheddar, mozzarella,  
feta, gouda, herb roasted potatoes


**STEEL-CUT OATMEAL**   **21**  
beach berries, granola

**BERRIES**   **21**  
dragon fruit, prickly pear, strawberry,  
raspberry, blueberry

**AVOCADO TOAST\***  **30**  
artisan wheat, avocado, everything spice,  
egg, heirloom tomato, arugula  
*add smoked salmon 10*

**JUNIOR CHEFS'**  
*sized for junior chefs under the age of 12*

**YOGURT**  **10**  
all natural strawberry jam + strawberry

**SAND DOLLAR PANCAKES**  **15**  
mini buttermilk pancakes, maple syrup  
*add chocolate chips 2*

**SEASIDE BISCUIT\*** **15**  
biscuit, sausage, over-hard egg, cheddar cheese,  
herb roasted potatoes

 GLUTEN-FRIENDLY  VEGETARIAN  VEGAN  DAIRY-FREE

Gluten-friendly bread available upon request. \*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.

Orders subject to \$6 delivery fee and 21% service charge.

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## SIDES

**WHOLE FRUIT (select one) 4**  
banana, apple

**TOAST & JAM (select one) 6**  
nine-grain, white, caraway rye, gluten-friendly

**SCRATCH MUFFIN (select one) 6**  
blueberry, orange, chocolate

**MORE PASTRY (select one) 6**  
croissant, bagel, biscuit

**FARM EGG\* 6**  
your way

**BREAKFAST MEAT (select one) 9**  
applewood-smoked bacon, country sausage,  
blueberry-maple sausage, chicken sausage, ham

**YOGURT PARFAIT 10**  
greek yogurt, seven-grain granola, berries

**DRY CEREAL 10**  
today's selection

## BEVERAGES

**FLORIDA JUICE 6**  
orange or grapefruit

**JUICE 6**  
v8, tomato, apple or cranberry

**MILK 6**  
skim, 2%, whole, soy, oat, almond or  
chocolate

**COFFEE**  
regular or decaf  
small pot 15  
large pot 21

**MINERAL WATER 6**  
acqua panna or s.pellegrino

**TEA 6**  
english breakfast, rooibos chai, jasmine green,  
chamomile or earl grey

**ICED TEA 6**  
sweet or unsweetened

**SOFT DRINK 6**  
coke, diet coke or sprite

**RED BULL 7**  
energy drink or sugarfree

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# All-Day

SERVED FROM 11 A.M. TO 12 A.M. DAILY

## STARTERS

### LOCAL CHEESE & CHARCUTERIE 32

wainwright cheddar, bresaola,  
grateful hill farm cotton cloud, prosciutto,  
georgia peach jam, cohen farm pecan,  
house pickle, benne seed cracker,  
grilled sourdough

### CHILLED BLUE CRAB DIP 22

sweet corn, lemon, dill, grilled sourdough

### AMELIA HOT WINGS 18

chicken wings, citrus buffalo, carrot,  
buttermilk dressing

### PROSCIUTTO FLATBREAD 22

grateful hill farm cotton cloud goat cheese,  
apple, arugula, balsamic

### CAPRESE FLATBREAD 19

basil pesto, fresh mozzarella, tomato,  
saffron & onion marmalade

### TOMATO BISQUE 12

parmesan, garlic crouton

## GREENS

### STRAWBERRY SALAD 16

amelia lettuce blend, strawberry, goat cheese,  
cohen farm pecans  
*add: grilled chicken 10 local shrimp 13*  
*seared salmon\* 15*

### CAESAR SALAD 16

amelia lettuce blend, parmesan, garlic crouton,  
florida lemon caesar  
*add: grilled chicken 10 local shrimp 13*  
*seared salmon\* 15*

## SANDWICHES

*accompanied by house fries*

### BLT 18

applewood-smoked bacon, heirloom tomato,  
hydroponic lettuce, mayonnaise,  
yellow mustard, sourdough

### HOUSE GROUND BEEF BURGER\* 19

twin patties, lettuce, tomato, red onion,  
house pickle, potato roll

### BOUJEE BURGER\* 21

twin patties, wainwright cheddar, tomato,  
crisp onion, rosemary & kalamata aioli,  
arugula, potato roll

### “NON” BURGER 20

plant-based impossible burger, lettuce,  
tomato, red onion, potato roll

### GRILLED CHICKEN 18

grilled chicken breast, cheddar, ranch,  
applewood-smoked bacon, lettuce, tomato

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## All-Day SERVED FROM 11 A.M. TO 12 A.M. DAILY

### AFTER-FIVE ENTRÉES

SERVED FROM 5 P.M. TO 12 A.M. DAILY

**ROSEMARY GRILLED CHICKEN**  **32**  
roasted potato, broccolini, garlic herb butter


**FLORIDA ORANGE SALMON\***  **38**  
parsnip-potato purée, broccolini,  
florida orange glaze

**PASTA ALFREDO**  **24**  
fettuccine, parmesan cream, garlic bread  
*add: grilled chicken 10 local shrimp 13*  
*seared salmon\* 15*

**STEAK FRITES\*** **47**  
new york strip, truffle parmesan fries,  
rosemary & kalamata aioli

### DESSERTS

**PASSION FRUIT CRÈME BRÛLÉE** **12**  
strawberry whip, shortbread

**CHOCOLATE MOUSSE CAKE**  **12**  
raspberry sauce, pistachios

### REFRESHMENTS

**MINERAL WATER** **6**  
acqua panna or s.pellegrino


**ICED TEA** **6**  
sweet or unsweetened


**SOFT DRINK** **6**  
coke, diet coke or sprite

### JUNIOR CHEFS'

*sized for junior chefs under the age of 12*

**CHICKEN TENDERS** **13**  
honey bbq, fries

**PB & J**  **12**  
white bread, georgia peanut butter,  
our raspberry jam, fries

**GRILLED CHEESE**  **12**  
toast, american cheese, fries

**ORGANIC BUTTERED NOODLES** **12**  
parmesan

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# Beverages

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## COCKTAILS

**CLASSIC BLOODY MARY 12**  
half shell florida vodka, dill pickle vodka,  
celery salt, pepper, hot sauce,  
worcestershire

**MOSCOW MULE 11**  
tito's handmade vodka, lime,  
q ginger beer

**WHISKEY SOUR 14**  
high west american prairie whiskey,  
simple syrup, lemon

**CLASSIC MARGARITA 13**  
herradura ultra tequila, lime,  
orange, agave

**COSMOPOLITAN 12**  
grey goose le citron vodka, cointreau,  
cranberry, lime

**OLD FASHIONED**  
bourbon, sugar, orange bitters  
with gentleman jack 14  
with woodford reserve 17  
with whistlepig farmstock 27

## BEERS & SELTZERS

**MICHELOB ULTRA 7**

**MILLER LITE 7**

**BUD LIGHT 7**

**YUENGLING AMERICAN LAGER 8**

**CORONA EXTRA 8**

**BLUE MOON BELGIAN WHITE ALE 8**

**INTUITION I-10 IPA 8**

**MOCAMA COSMICO IPA 8**

**TRULY HARD SELTZER 8**  
wild berry

**WHITE CLAW HARD SELTZER 8**  
black cherry or mango

**HIGH NOON VODKA & SODA 8**  
watermelon

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## WINE

### SPARKLING 187ML

LUNETTA • PROSECCO • VENETO, ITALY 15

CHANDON • SPARKLING ROSÉ • CALIFORNIA 34

### WHITE 375 ML

KIM CRAWFORD • SAUVIGNON BLANC •  
MARLBOROUGH, NEW ZEALAND 30

IMAGERY • CHARDONNAY • CALIFORNIA 30

### RED 375 ML

LA CREMA • PINOT NOIR • SONOMA COUNTY, CALIFORNIA 38

J. LOHR LOS OSOS MERLOT • PASO ROBLES, CALIFORNIA 38

IMAGERY • CABERNET SAUVIGNON • CALIFORNIA 43