

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

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

SERVED FROM 6:30 A.M. TO 10:30 A.M. DAILY

BREAKFAST BASICS

YOGURT PARFAIT 13

greek yogurt, tennessee honey, seasonal berries, peach purée, bob's red mill gluten-friendly granola

FRUIT BOWL 11

sliced melons, fresh berries, kiwi

STEEL-CUT OATMEAL 12

seasonal fruit, steel-cut oats, bourbon brown sugar syrup

AVOCADO TOAST* 18

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

BISCUITS & GRAVY 18

house buttermilk biscuits, black pepper sausage gravy

TWO-EGG BREAKFAST* 20

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

HONKY TONK OMELETTE* 20

country ham, local cheddar, house potatoes

FARMERS MARKET OMELETTE* 20

wild mushrooms, onions, spinach, peppers, local cheddar, house potatoes

SMOKED SALMON PLATE* 18

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

TENNESSEE HAM, EGG & CHEESE* 18

tennessee ham, fried egg, american cheese, english muffin, house potatoes

IRON & GRIDDLED

served with maple syrup and whipped butter

CAST IRON WAFFLE 16

macerated berries
add nashville hot or not fried chicken 9

SOURDOUGH SHORT STACK 16

lemon curd, tennessee honey

 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.


Prices do not include 22% service charge, \$5.00 delivery fee and applicable sales tax.


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SIDES & ADDITIONS

ONE EGG*  **4**
cooked to order

BREAKFAST MEAT  **6**
maple & blueberry sausage, country-style sausage or
applewood-smoked bacon

SMOKED SALMON* **9**

NASHVILLE HOT FRIED CHICKEN **9**

LOCAL WEISENBERGER GRITS  **5**

TOAST **4**
honey white, multigrain, rye or gluten-friendly

BISCUIT BASKET **6**
buttermilk, sweet, savory

BAGEL **5**
plain, wheat, everything, herb cream cheese or
berry cream cheese

JUICES, COFFEE & MORE

SODA OR ICED TEA **6**

**STANCE COFFEE, DECAF OR
NUMI HOT TEA** **6/10**
small pot / large pot

JUICE **6**
orange, grapefruit, cranberry or apple

SEASONAL SMOOTHIE **9**

BARISTA

CAPPUCCINO OR LATTE **6**

ESPRESSO **4**

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