



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.



FROM THE LOCALS

OUR HONEY PANCAKES 28 cinnamon honey butter, maple syrup

add banana, chocolate chips or blueberries 3

CHALLAH FRENCH TOAST 28 orange blossom royal, our honey butter, berries

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

AVOCADO TOAST* 30

artisanal nine-grain, avocado, everything spice, egg, arugula, heirloom tomato

add smoked salmon 10

LIGHT

STEEL-CUT OATMEAL * 7 21 brown sugar, golden raisin, steamed milk

GREEK YOGURT BOWL ® © 22 seven-grain pecan granola, our honey, berries

FRUIT ® © © 21 pineapple, dragon fruit, cantaloupe, honeydew, seasonal berries, our honey

JUNIOR CHEFS

sized for junior chefs under the age of 12

YOGURT **(a)** 10 all natural strawberry jam + strawberry

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

SEASIDE BISCUIT* 15

biscuit, sausage, over-hard egg, cheddar cheese, herb roasted potatoes



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

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 or gluten-friendly banana

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

FARM EGG* ® Ø 6 your way

BREAKFAST MEAT (select one) ® ② 9 applewood-smoked bacon, country sausage, blueberry-maple sausage, chicken sausage or vegan sausage

YOGURT PARFAIT **(*)** 10 seven-grain granola, our honey, berries

DRY CEREAL **7** 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





STARTERS

LOCAL CHEESE & CHARCUTERIE 32

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

BUFFALO CHICKEN DIP (8) 18

pimento cheese, bacon jam, chipotle crema, green onion, house ranch potato chips

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

SMOKED EGGPLANT DIP Ø 16

roasted garlic, cardamom, lemon, tomato pesto, garden vegetables grilled flatbread

DINA GUMBO 14

fernandina shrimp, chicken, azar's andouille sausage, onions, bell peppers, celery, rice

GREENS

STRAWBERRY SALAD ® 7 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

HOUSE GROUND BEEF BURGER* 19

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

GRANNY APPLE BURGER* 22

twin patties, thomasville tomme cheese, applewood-smoked bacon, arugula, granny smith apple butter, house pickle, potato roll

"NON" BURGER 7 20

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

GRILLED CHICKEN SANDWICH 18

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





AFTER-FIVE ENTRÉES

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

FLORIDA CITRUS CHICKEN ® @ 32 broccolini, fingerling potato hash, citrus chimichurri

HERB ROASTED SALMON* ® 38 smashed new potato, broccolini, lemon caper cream

SMOKED GOUDA MAC & CHEESE 22 tasso ham, roasted poblano,

crispy tobacco onions

add: grilled chicken 10 local shrimp 13

GRILLED PETITE BEEF FILET **3** 47 smashed new potato, roasted brussels sprouts, pomegranate demi

DESSERTS

TRIPLE CHOCOLATE
FLOURLESS CAKE (**) 12
chocolate mousse, white chocolate chantilly, salted caramel

DREAMSICLE BRÛLÉE
CHEESECAKE 7 12
citrus cheesecake, vanilla bean, chantilly,
orange gel

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





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



Beverages Served from 11 A.M. TO 12 A.M. DAILY

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