

TRADE

RESTAURANT & BAR

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.

LIGHTER LEDGERS

FRUIT BOWL *df vg* 9

seasonal melons, berries

YOGURT PARFAIT *n* 9

almond crunch, seasonal fruit, honey drizzle

CEREAL & MILK 7

daily selection

STEEL-CUT OATMEAL *vg n* 11

oatmeal brûlée, blueberries, candied pecans, sugarman maple syrup

AVOCADO TOAST *vg* 15

ancient grain bread, blistered toy box tomato, pickled vegetables, extra virgin olive oil, fine herbs
add egg* 3

BIG BANKS

PIMENTO CHEESE FRITTATA *gf* 18

blistered tomato, vidalia onion, aged cheddar, breakfast potatoes

PIEDMONT OMELET *gf* 19

ham, spinach, wild mushrooms, smoked cheddar, breakfast potatoes, toast

CLT BANKERS BREAKFAST *gf* 17

two eggs any style*, breakfast potatoes or grits, choice of meat, toast

HEALTHY START POWER BOWL *gf vg* 16

carolina gold rice, butter beans, toy box tomato, peppers, onions, roasted corn, lemon citrus vinaigrette
add egg* 3

SHORT STACK 14

sweet cream pancakes, apple butter, wild berry compote, sugarman maple syrup

Gluten-friendly bread available upon request

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

18% service charge and applicable sales tax will be added for all parties over 5 people.

TRADE

RESTAURANT & BAR

SUNDAY STOCK MARKET

CHICKEN & JOHNNY CAKES 23

johnny cakes, double-fried chicken, hot honey, scallion, whipped maple butter

CRAB CAKE BENEDICT 23

low country crab cake, wilted greens, poached egg*, creole mustard hollandaise, breakfast potatoes

PIGGY BANK MONTE CRISTO 17

griddled brioche, pit ham, smoked turkey, berry compote, gruyère, breakfast potatoes add egg* 3

ESPRESSO BAR

BLACK HAT ESPRESSO FROM PURE INTENTIONS COFFEE.

DOUBLE ESPRESSO 4

CAPPUCCINO 6

AMERICANO 5

HOT COCOA 4

LATTE 7

vanilla, caramel, mocha or seasonal flavors, available iced

CARAMEL MACCHIATO 7

available iced

BEVERAGES

CHILLED JUICE 5

apple, orange, grapefruit, pineapple, tomato or cranberry

SOFT DRINK 5

coke, diet coke, root beer, sprite ginger ale or lemonade

COFFEE 5

regular or decaffeinated

NUMI ORGANIC HOT TEA 5

jasmine green, aged earl grey or breakfast blend black

NO CAFFEINE

moroccan mint, chamomile lemon or hibiscus

SIDES

PIMENTO CHEESE GRITS *gf* 6

BREAKFAST POTATOES *gf vg* 6

TOAST *gf vg* 4

BAGEL WITH CREAM CHEESE 5

plain or everything

APPLEWOOD-SMOKED BACON *gf* 6

BLUEBERRY-MAPLE SAUSAGE *gf* 6

CHICKEN-APPLE SAUSAGE *gf* 6

IMPOSSIBLE VEGGIE SAUSAGE *gf vg* 7

Gluten-friendly bread available upon request

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts *df* Dairy-Free

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

18% service charge and applicable sales tax will be added for all parties over 5 people.