

BREAKFAST

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.

THE ESSENTIALS

AVOCADO TOAST* 15

charred sourdough / avocado / heirloom tomato / egg petite greens / finishing oil / bagel spice

COUNTRY BISCUITS & GRAVY 11

buttermilk biscuits / house sausage gravy charred jalapeño butter / sorghum

LOX TARTINE* 19

bagel / smoked salmon / dill cream cheese capers / red onion / heirloom tomato

HOMESTEAD GRANOLA PARFAIT n 14

orange pecan granola / vanilla yogurt raspberry compote / candied pecans

ANSON MILLS THICK OATS $\ gf \ vg \ n \ 11$ slow-cooked oats with almond and coconut milk brown sugar / almonds / berry compote

MAINS

COWBOY BREAKFAST 20

scrambled eggs / cheddar / breakfast meats / biscuit sausage gravy / fruit cup

EGG WHITE OMELET *gf* 19 egg whites / roasted tomato / spinach / mozzarella basil / skillet potatoes / fruit cup

OMELET 20

ham / cheddar / onions / peppers skillet potatoes / toast

SOUTHWESTERN RANCHERO BOWL* *gf* 24

fried eggs / brisket / sweet potatoes / jalapeño corn / black beans / salsa roja / crispy tortillas

STEAK & EGGS* gf 27 flat iron steak / sunny-side up eggs / roasted tomatoes potato hash / chimichurri

EGG SANDWICH 19

scrambled egg / cheddar / applewood-smoked bacon caramelized onions / sriracha mayo / chives / brioche

THE CLASSIC BENEDICT* 22 canadian bacon / poached eggs / hollandaise sub smoked brisket for the canadian bacon and served with a green tabasco hollandaise



gluten-friendly toast available upon request

qf Gluten-Friendly | **vq** Vegan | **n** Contains Nuts/Peanuts

visit www.gotexan.org for information on our local partners.

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

Applicable taxes and service charges will be added. 20% service charge will be added to parties of 8 or more.

IRONED & GRIDDLES

THE PANCAKE STACK 15

buttermilk pancakes / cultured butter / maple syrup

TEXAS WAFFLE n 16

fresh berries / whipped cinnamon butter / pecan syrup

CI WHISKEY ROLL (FINISHED TABLESIDE) n 14

toffee sauce / spiced pecans / tx whiskey cream

BEVERAGES

FRESHLY BREWED MEDIUM BLEND COFFEE 5

NUMI HOT TEA 6

chamomile lemon / moroccan mint / jasmine green rooibos / chai / breakfast blend

ESPRESSO 5 | 7

single or double

CAPPUCCINO OR LATTE 6

ICED TEA 5

sweet or unsweetened

SOFT DRINKS 6

coke / diet coke / sprite / dr pepper / diet dr pepper

JUICE 6

apple / orange / cranberry / tomato

MILK 5

2% / skim / whole / oat / almond

ACQUA PANNA 4 | 8

small or large

S.PELLEGRINO SPARKLING WATER 5 | 10

small or large

SMOOTHIES 12

dark chocolate & peanut butter crunch, cookies & cream or strawberry banana

TIPSY TOASTS

MIMOSA 13

prosecco / topped with choice of orange, pineapple, grapefruit or cranberry

BLOODY MARY 16

tito's handmade vodka-based classic with a twist of horseradish / pickle juice / dill / applewood-smoked bacon

BUFFALO TRACE OLD FASHIONED 16

bourbon / coffee liqueur / maple syrup / orange bitters

FREE-SPIRITED

PALOMA FREE 12

spirit-free paloma / ritual non-alcoholic tequila grapefruit soda / lime

RUBY SLIPPER 12

watermelon juice / lemon / mint / habanero crystals