



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

THE MORNING TABLE

Omni Hotels & Resorts care 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 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 7:00 A.M. TO 11:00 A.M. DAILY

MAINS

SMOKED SALMON PLATTER 19
red onion, egg whites, egg yolks, capers, bagel

**BANANAS FOSTER-STUFFED
FRENCH TOAST *n* 15**
nutella, bananas, applewood-smoked bacon,
spiced nuts, syrup

RIB ROOM OMELET *gf* 22
prime rib debris, caramelized onion,
smoked gouda cheese, horseradish sauce,
rib room breakfast potatoes

ROYAL ORLEANS BREAKFAST* *gf* 22
heritage eggs, trinity hash, cheesy grits,
marinated tomato, applewood-smoked bacon,
andouille, blueberry banger sausage,
leidenheimer pistol

RIB ROOM WAFFLE 15
fresh warm waffle, bourbon maple syrup

AVOCADO FLORENTINE* 22
heritage poached eggs, pickled avocado,
rocket salad, parmigiano-reggiano, buttered croissant

FRUIT, DAIRY & GRAINS

SEASONAL FRUIT PLATTER *vg gf* 14
sliced fresh fruit, berries

LOUISIANA CHEDDAR GRITS *gf* 9

CEREAL 9
assorted

ROYAL PARFAIT *gf* 14
seasonal berry compote

gf GLUTEN-FRIENDLY *vg* VEGAN *n* CONTAINS NUTS/PEANUTS *df* 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.

20% service charge, \$4.99 delivery fee and 10.45% sales tax will be added to all delivery orders