

The Morning Table

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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, complement this daily offering.

coffee | tea | florida juices | fresh-cut fruit | berries | yogurts
gluten-friendly cereals | seven-grain granola | smoked salmon
applewood-smoked bacon | blueberry-maple sausage patties
old-style country sausage | herb roasted potatoes | muffins
daily breakfast bowl | florida-georgia cheeses | cured meats
biscuits & gravy | bread & butter bar | bagels
gluten-friendly breakfast breads | jams & preserves | our honey
all-butter croissants | custom omelet action station

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 + toast
applewood-smoked bacon + sausage + coffee + juice

SHRIMP & GRITS* 33

fernandina shrimp + andouille redeste gravy
sunflower pesto + poached egg

BISCUITS & GRAVY 21

buttermilk biscuits + country gravy
add two eggs* +10

PICK THREE OMELET 30

omelet + herb roasted potatoes + toast

omelet toppings (select three)
spinach + bell pepper + mushroom + vidalia onion + tomato
applewood-smoked bacon + sausage + local shrimp + ham
cheddar + feta + mozzarella + gouda

Toast

SEASONAL FLORA TOAST 27

pumpnickel + goat cheese + fall squash
toasted seeds + crispy pancetta + chicory

AVOCADO TOAST* 30

artisanal nine-grain + avocado + everything spice
egg + arugula + heirloom tomato
add smoked salmon +10

BENEDICT TOAST* 29

sourdough + poached egg + country ham
meyer lemon hollandaise + chive + arugula

Lattice & Blooms

SUNSHINE WAFFLE 28

berries + whipped cream + maple syrup

BANANA PUDDING WAFFLE 29

bourbon banana foster + banana custard + vanilla wafer + meringue

HOT CHICKEN & WAFFLE 32

hot honey fried chicken + poached egg
meyer lemon hollandaise + poppyseed and kale salad

Light

STEEL-CUT OATMEAL **gf** 21

brown sugar + golden raisin + steamed milk

MUESLI 23

southern grains + yogurt + coconut milk + apple + stone fruits
honey + macadamia + pumpkin seed

GREEK YOGURT BOWL **gf n** 22

seven-grain pecan granola + our honey + berries

FRUIT **gf df** 21

pineapple + dragon fruit + cantaloupe + honeydew
seasonal berries + our honey + raspberries + blueberries

Sides

TOAST & JAM 6

nine-grain, white, caraway rye or gluten-friendly

MUFFINS 6

blueberry, bran raisin, lemon poppy or gluten-friendly banana

MORE PASTRIES 6

croissant, bagel or biscuit

FARM EGG* **gf df** 6

your way

AVOCADO HALF 8

pitted + sliced

BREAKFAST MEATS **df** 9

applewood-smoked bacon, blueberry-maple sausage,
country sausage, chicken sausage or vegan sausage

DRY CEREAL 10

today's selection

Liquid Sunshine

FLORIDA JUICE 7

orange or grapefruit

CHEF-SQUEEZED ORANGE JUICE 10

from our juicer today

JUICE 7

V8, tomato, apple or cranberry

COFFEE 6

regular or decaf

ESPRESSO 5 / 7

single or double

TEA 6

organic earl grey, wild berry hibiscus,
organic green dragon, chamomile citrus, african nectar

CAPPUCCINO OR LATTE 8

add vanilla, caramel, hazelnut or mocha syrup +1

non-dairy milk (soy, almond or oat) +1

MILK 6

skim, 2%, whole, soy, oat, almond or chocolate

MINERAL WATER 6

acqua panna or s.pellegrino

ICED TEA 6

sweet or unsweetened

SOFT DRINKS 6

coke, diet coke or sprite

*Parties of 8 or more will have an automatic gratuity of 21% added to the check. *Consuming raw or undercooked meats poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*

gf gluten-friendly **vg** vegan **df** dairy-free **n** contains nuts