



Grand Gourmet Breakfast Buffet

A long-standing tradition at the Grand, featuring:

Chilled Fruit Juices, Chef's Fresh Squeezed Juice du Jour, Local and Seasonal Fresh-Cut Fruit, Activia Yogurt, Fresh Breakfast Breads from Our Pastry Shoppe, Cereals, Breakfast Meats, Potatoes, Scrambled Eggs, Baldwin County Stone Ground Grits, Oatmeal, Biscuits and Gravy, Made to Order Omelet Station, featuring: Fresh Crabmeat, Fresh Vegetables and Cheese; Belgian Waffles with a Variety of Toppings, Chef's Daily Egg Special, Chef's Daily Specialty Station, Smoothies of the Day and Freshly Brewed Grand Gourmet Coffee, Tea or Milk

\$19.95 Adults

\$9.95 Children, 5-11 years old

Continental Breakfast Buffet

Chilled Fruit Juices, Chef's Fresh Squeezed Juice du Jour, Local and Seasonal Fresh-Cut Fruit, Activia Yogurt, Fresh Breakfast Breads from Our Pastry Shoppe, Cereals, Oatmeal and Freshly Brewed Grand Gourmet Coffee, Tea or Milk

\$16.95 Adults

\$8.50 Children, 5-11 years old

Beverages

Freshly Squeezed Juice	\$4.50
Orange Juice or Freshly Squeezed Juice of the Day	
Chilled Juices	\$3.95
Grand Gourmet Coffee	\$2.25
Regular or Decaffeinated	
Tea	\$2.25
Specialty and Herb Teas	
Hot Chocolate	\$2.25
Milk	\$3.50
Whole, 2%, Skim or Soy	

Extra's

Breakfast Breads	\$2.95
Toast, Muffins or Biscuits	
Bagel	\$3.95
Cereal	\$4.50
Rice Krispies, Fruit Loops, Raisin Bran, Special K or Granola	
Yogurt	\$2.95
Plain, Vanilla, Activia Strawberry or Activia Peach	
Hot Oatmeal [440 cal.] ♥	\$4.95
Brown Sugar, Raisins, Milk	
Baldwin County Stone Ground Grits	\$4.95
Yogurt and Granola Parfait [500 cal.] ♥	\$8.95
Seasonal Berries	

♥ These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs. An 18% Service charge will be added to parties of eight or more.

Grand Breakfast Selections

Includes your Choice of Two of the Following: Toast, Bagel, Mini Muffin, Mini Croissant or Mini Danish

All-American Breakfast | \$15.95

Two Eggs* Any Style with Your Choice of Bacon, Conecuh Sausage or Ham served with Breakfast Potatoes or Baldwin County Stone Ground Grits

Good Start Breakfast | \$14.95

Oatmeal or Cold Cereal topped with Berries or Bananas and Skim Milk

♥ **Bowl of Fresh Cut Fruit [380 cal.] | \$13.95**
[Low Fat | Low Cholesterol]

Caprese Frittata | \$15.95

Vine-Ripened Tomatoes, Fresh Mozzarella Cheese with Smoked Sea Salt on Top of an Open-Faced Omelet with Breakfast Potatoes or Baldwin County Stone Ground Grits

The Grand Omelet | \$15.95

A Light and Fluffy Omelet Cooked with Crabmeat, Ham, Conecuh Sausage, Bacon, Peppers, Diced Onions, Tomatoes, Mushrooms, Spinach, Three-Cheeses and the "Kitchen Sink" served with Breakfast Potatoes or Baldwin County Stone Ground Grits

♥ **Egg White Frittata [210 cal.] | \$15.95**
Smoked Salmon, Spinach, Scallions, Cherry Tomatoes and Cream Cheese

Grand Breakfast Burrito | \$15.95

Scrambled Eggs, Spicy Chorizo Sausage, Peppers and Onions, Jack Cheese, Breakfast Potatoes Stuffed in a Jalapeño Tortilla Shell served with Guacamole, Fire-Roasted Salsa and Sour Cream

Signature

Lump Crab Scramble

Lump Crabmeat Scrambled with Scallions, Tomatoes and Eggs topped with Asiago Cheese served with Breakfast Potatoes or Baldwin County Stone Ground Grits

\$15.95

100 DISHES TO EAT IN ALABAMA
BEFORE YOU DIE

Classic Eggs Benedict | \$15.95

Canadian-Style Bacon, Poached Eggs*, Hollandaise Sauce served with Breakfast Potatoes or Baldwin County Stone Ground Grits

Southern Benedict | \$15.95

Fried Green Tomatoes, Fresh Crab Cakes and Poached Eggs* Topped with a Zesty Hollandaise served with Breakfast Potatoes or Baldwin County Stone Ground Grits

B.E.L.T | \$15.95

Bacon Smoked with Pecan Wood, Egg Fried to Perfection, Lettuce and Tomato Sandwich Layered on White or Wheat Toast served with Breakfast Potatoes or Baldwin County Stone Ground Grits

From the Griddle

Original Belgian Waffle | \$13.95

Made to Order with Butter, Maple Syrup and your Choice of Bacon, Ham or Conecuh Sausage

Peanut Butter French Toast | \$15.95

Peanut Butter and House Made Strawberry Jelly served on Country White Bread, Dipped in French Toast Batter and Cooked to Perfection. Served with Maple Syrup and Your Choice of Bacon, Ham or Conecuh Sausage

Grand Hotel French Toast | \$14.95

French Bread Dipped in Batter and Cooked to Perfection presented with Maple Syrup and your Choice of Bacon, Ham or Conecuh Sausage

Stack O' Cakes | \$13.95

Your Choice of Traditional, Seasonal Berries, Pecans, Bananas or Chocolate Chips topped with Powdered Sugar accompanied with your Choice of Bacon, Ham or Conecuh Sausage

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Our culinary team has chosen the freshest regional ingredients for all of our menus. This includes our Baldwin County Stone Ground Grits, fresh produce, local meats and Conecuh Sausage.

CONECUH
• SAUSAGE •