

café classics

EGGS BENEDICT*
Two poached eggs on toasted English muffin with Canadian bacon and hollandaise sauce served with breakfast potatoes. \$11

CORNERD BEEF HASH*
House braised corned beef, potatoes, onions and green peppers with two poached eggs served with toast. \$10

TWO FARM FRESH EGGS*
Bacon, ham or sausage with breakfast potatoes or fresh fruit, and toast. \$10

BREAKFAST CROISSANT*
Two scrambled eggs, bacon and American cheese on a toasted croissant with breakfast potatoes or fresh cut fruit. \$11

SMOKED SALMON WITH BAGEL & CREAM CHEESE
Smoked salmon and a Bruegger’s bagel with cream cheese, diced red onion, capers. \$11

omelets + wrap

All omelets are served with breakfast potatoes or fresh fruit and toast. Substitute low-fat Egg Beaters® or egg whites in place of whole eggs.

BUILD YOUR OWN OMELET*
Choose four: ham, sausage, bacon, chorizo, onions, mushrooms, peppers, spinach, feta or cheddar. \$11

COLORADO OMELET*
Ham, green and red bell peppers, onions, mushrooms. \$11

FRESCA OMELET*
Sun-dried tomato, provolone, spinach and avocado. \$11

ESPANOLA WRAP*
Peppers, onions, chorizo and Monterey Jack cheese folded in a tortilla. Served with salsa. \$11

griddle

BUTTERMILK PANCAKES
Two buttermilk pancakes with fresh berries, butter and warm maple syrup. \$9
Select our Buckwheat pancakes for a healthy alternative.

BELGIAN WAFFLE
A golden brown waffle with fresh berries, butter and warm maple syrup. \$9

BRIOCHE FRENCH TOAST
Thick sliced brioche vanilla and cinnamon served with fresh berries, butter and maple syrup. \$9

á la carte

SEASONAL BERRY SELECTION \$2.00

LOW FAT FRUIT YOGURT \$4.50

A FARM FRESH EGG* \$3.25

HAM, BACON, SAUSAGE, TURKEY SAUSAGE \$4.50

TOAST, ENGLISH MUFFIN \$2.50

BRUEGGER’S BAGEL
With cream cheese \$3.50

COLD CEREAL SELECTION
Cherrios, Rice Krispies, Frosted Flakes, Raisin Bran, Special K, Fruit Loops, Captain Crunch, served with milk. \$3
Add strawberries or bananas for \$2.00

refreshments

SELECTION OF ASSORTED BLACK TEAS \$3.25

FRESHLY BREWED TORKE COFFEE \$3.25

CAPPUCCINO or LATTE \$4.50

ESPRESSO \$2.50

HOT CHOCOLATE \$3.25

CHILLED GRAPEFRUIT, APPLE, TOMATO, PINEAPPLE JUICE \$3.75

WHOLE, 2%, SKIM OR SOY MILK \$3.25

SUNRISE BREAKFAST BUFFET

THE COMPLETE
Enjoy our full breakfast buffet of Florida fresh orange juice, seasonal fruits, steel cut oatmeal, yogurts and fresh baked breakfast breads, made-to-order eggs and omelets and coffee or tea. \$16

THE CONTINENTAL
Enjoy our selection of fruits, steel cut oatmeal, cereals, yogurts, fresh baked breakfast breads from the buffet with juices, coffee or tea. \$10.50

nourish me

Healthy options to nourish your body and delight your taste buds

Add a cup of fresh berries to any “nourish me” breakfast for \$2.00

fruit + yogurt

FRESH SQUEEZED FLORIDA ORANGE JUICE \$3.75

COTTAGE CHEESE & FRUIT
Low-fat cottage cheese with citrus berries. \$7

YOGURT & FRUIT PARFAIT
Low fat Greek style yogurt layered with house made granola, honey and seasonal fruit. \$6.50

FRESH FRUIT PLATE
Sliced seasonal melons, pineapple and berries, served with yogurt and a house made bran muffin. \$8.25

MANGO & PINEAPPLE SMOOTHIE
Pineapple, orange, mango and low-fat Greek yogurt blended to perfection. \$6.50

oatmeal + granola

STEEL CUT OATMEAL
Served with brown sugar, granola, and raisins. \$5.50
Add strawberries or bananas for \$2.00

OATMEAL WITH BLUEBERRY, ALMOND & FLAXSEED
Steel cut oatmeal topped with fresh blueberries, sliced almonds and flaxseed. Served with skim milk. \$7

HOUSE MADE GRANOLA
A blend of rolled oats, flaxseeds, cashews, almonds, sunflower seeds and pumpkin seeds with a touch of cinnamon and honey for sweetness. Served with skim milk. \$5

eggs

EGG WHITE OMELET*
Egg whites with spinach, sun-dried tomatoes and feta cheese. Served with fresh fruit and side of toast. \$11

TOMATO, SPINACH & AVOCADO BENEDICT*
Two poached eggs on whole wheat toast, sliced tomato, sauteed spinach and topped with creamy goat cheese avocado dill sauce. \$11

18% Gratuity added to parties of 6 or more.
*Consuming raw or undercooked eggs or meat may increase the risk of food borne illness.