

ROBERT'S RESTAURANT

WHERE LOCAL INGREDIENTS CREATE MODERN COMFORT FOOD

Omni Hotels believes that breakfast should be a stimulating and healthy start to your day. So we are committed to providing a culinary experience that tempts your palate and challenges the traditional breakfast fare. Combining national trends with regional flavors we have sourced cage-free eggs, organic fiber rich cereals, steel cut oats, gluten-free breakfast breads and our signature blueberry maple sausage patty that does not contain hormones or other additives. Our morning tea features whole-leaf tea and rough cut herbs. And we take great pride in our coffee which is directly sourced from the farmers and roasted with the highest standards. Welcome to the Art of Breakfast...

specialties

all eggs used throughout our menu are local cage free.

The Art of Breakfast	22.50
American*	
choice of two eggs any style / hash brown potato cakes / choice of two: applewood smoked bacon / country pork link blueberry maple sausage / toast with sweet creamery butter / medium blend shade grown coffee or tea	18
Classic Eggs Benedict*	
poached eggs / canadian bacon / breakfast potatoes / grilled tomato / hollandaise sauce	16
Breakfast Reuben*	
Fried eggs / swiss cheese / corned beef hash / grilled rye bread	15
Scrambled Eggs BLT*	
scrambled eggs / vine-ripe tomato / applewood smoked bacon / Boston lettuce / farmhouse wheat bread	15
Steak and Eggs*	
8 oz. hanger steak / two eggs any style / breakfast potatoes	24
Egg White Omelet*	
red onion / spinach / mushroom / steamed asparagus / Fontina cheese / grilled tomato	17
Robert's Omelet*	
Tilamook cheddar cheese / Neiman Ranch Ham / caramelized onions / breakfast potatoes	17
Belgian Waffle	
Fresh strawberries or bananas / Vermont maple syrup / whipped butter	15
Buttermilk Pancakes	
seasonal berries / Vermont maple syrup / whipped butter	15
French Toast	
cinnamon raisin bread / Vermont maple syrup / whipped butter	15

cereal / fruit / yogurt / bakery

Homemade Granola	
ginger / almonds / dried cranberries	7
Steel Cut Irish Oatmeal	
brown sugar / sliced almonds / dried blueberries	9
Cereals	
Special K / Special K Red Berry / Smart Start Kashi Heart to Heart / Cheerios / Honey Nut Cheerios / Raisin Bran	6
Gluten Free Cereals	
Gourmet Naturals Cranberry Maple Granola Gourmet Naturals RainForest Granola Perky's Crispy Rice	6
Seasonal Fresh Fruit & Berries	9
Yogurt / Greek or plain	4.50
Toast / white / farmhouse wheat / rye english muffin	4
Bagel / plain / cinnamon raisin / everything	4
Bakery / croissant / blueberry muffin bran muffin / cherry danish / cheese danish	4
Gluten Free Bakery Items	
English muffin / multi-grain bread / blueberry muffin	4

morning beverages

Medium Blend Shade Grown Coffee	4
Tea	4
Cappuccino & Latte	5
with extra shot of espresso	7
Mocha	5
with extra shot of espresso	7
Espresso	4
double	6
All Natural Orange or Grapefruit Juice	5
Tomato / V8 / Pineapple / Cranberry Apple Juice	4
Whole / Skim / 2% Milk / Soy Milk	3

sides

Applewood smoked bacon / country pork link sausage / turkey sausage patties blueberry maple sausage	4
Conned beef hash	
Hash brown potato cakes / breakfast potatoes	

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

For parties of 8 or more a 16% taxable gratuity will be automatically added to your bill. All prices are subject to the local DC. Sales tax of 10%.