

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...

Eye Openers

Brandy Milk Punch	8
A New Orleans staple	
Cajun Bloody Mary	8
Kir Royale	8
A glass of champagne with a splash of Chambord liqueur	
Hibiscus	8
Champagne with a touch of orange and cranberry juices	

From The Pantry

Bagel With Cream Cheese	5
Bowl of Seasonal Berries	5
Yogurt Granola Parfait	7
Housemade Breakfast Breads and Danish	7
Sliced Seasonal Fresh Fruit	7
Smoked Salmon	14
Bagel, cream cheese, tomato, capers and shaved red onions	

Hot & Cold Cereals

Stone Ground Grits	6
Creole Cream Cheese Grits	7
Steel Cut Oatmeal	9
With traditional garnishes	
Housemade Granola	8
With yogurt and seasonal fruit	
Assorted Cold Cereals with Milk or Yogurt	5
Add seasonal berries 5	

Breakfast Sandwiches

Croissant Sandwich	12
Cage-free scrambled eggs, country ham and aged cheddar	
Bagel Sandwich	12
Cage-free egg cooked to order, provolone cheese and applewood smoked bacon	
Po'Boy Breakfast	12
Cage-free eggs, applewood smoked bacon, link sausage or ham on Leidenheimer French bread with mayonnaise, lettuce and tomato	

Breakfast Buffet

Cage-free eggs cooked to order, buttermilk pancakes, country style bacon, blueberry maple sausage and country sausage links, southern style grits, roasted potatoes, seasonal sliced fruit, assorted berries, assorted cereals, home baked pastries, artisan breads and cheeses, Community® coffee	23
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Main Courses

The All-American	16
Two cage-free eggs any style with crisp applewood smoked bacon or link sausage, Rib Room potatoes, grits and juice	
Rib Room Omelet	16
Prime beef debris, fontina cheese, horseradish creme fraiche	
Traditional Eggs Benedict	17
Canadian bacon and Hollandaise	
Eggs Sardou	18
Poached eggs with artichoke hearts, creamed spinach and béarnaise	
Country Ham Steak & Eggs	16
With Rib Room potatoes	
Steak & Eggs	31
Pan seared bistro tenderloin with two cage-free eggs, hash brown potatoes and brandied butter sauce	

Griddle

Served with your choice of pure maple syrup or sugar-free maple syrup, choice of seasonal berries, sliced bananas, sun-dried cherries, golden raisins, chocolate chips or pecan pralines	
Traditional Belgian Waffle	13
Buttermilk Pancakes	13
Leidenheimer's French Toast	13

On the Side

Two Cage-Free Eggs Any Style	6
Applewood Smoked Bacon	5
Blueberry Maple Sausage Patties	6
Country Sausage Links	5
Country Ham Steak	6
Rib Room Potatoes	5

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.