

FULTON ST.

BISTRO | BAR

Café

ESPRESSO 3 CAPPUCINO 5
CAFÉ LATTE 5
COMMUNITY COFFEE 4
17 OZ. FRENCH PRESS 6
32 OZ. FRENCH PRESS 8
TEA 4

THE ART OF BREAKFAST

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 in silken infusers. Welcome to the Art of Breakfast... 21

FROM THE PANTRY

JUICE
orange / grapefruit / apple / cranberry or tomato 4

MILK 3

SEASONAL FRESH FRUIT 5
add a side of cottage cheese 2

BERRY AND GRANOLA PARFAIT
granola / yogurt / fresh berries / raspberry coulis 9

SAUMON FUMÉ
*smoked salmon / cream cheese / lemon / capers / chopped egg
red onion / toasted bagel* 14

CHARCUTERIE PLATTER
*assorted charcuterie / dijon mustard / pickled pearl onion
cornichon / sliced baguette* 14

HOT OFF THE GRIDDLE

BUTTERMILK PANCAKES
*choice of sliced bananas / strawberries or
chocolate chips* 11

NUTELLA BRIOCHE PAIN PERDU
banana rum foster sauce / powdered sugar 12

TRADITIONAL WAFFLE
pure maple syrup / whipped cream 11

PEANUT BUTTER WAFFLE
white chocolate chips / chantilly 12

FAVORITES

ALL AMERICAN

*two eggs any style / choice of sausage / applewood smoked bacon or
chisesi ham / skillet potatoes / choice of toast* 15

THREE EGG OMELET

*choice of any fillings: mushrooms / tomatoes / bell peppers
cheddar cheese / jack cheese / chisesi ham / bacon / onions / spinach
skillet potatoes / choice of toast* 16

SPINACH AND MOZZARELLA EGG WHITE OMELET

*served with sliced tomatoes / sautéed mushrooms
fresh fruit* 16

EGGS BENEDICT

*toasted pain de campagne / chisesi ham / poached egg
hollandaise sauce / skillet potatoes* 16

CRAB BENEDICT

*crab cake / arugula / toasted pain de campagne / poached egg
creole hollandaise sauce / skillet potatoes* 17

EGG "EN COCOTTE"

*baked egg with roasted red pepper / artichokes / caramelized onion
and gruyère / skillet potatoes* 16

STEAK AND EGGS

*grilled steak / two eggs any style / creole hollandaise
skillet potatoes* 21

QUICHE DU MATIN

*bacon / chisesi ham / goat cheese / gruyère / brie
skillet potatoes* 14

HOT & COLD

Cereals

ASSORTED COLD CEREALS
with milk 6

SOUTHERN WHITE CORN GRITS
*chopped applewood smoked bacon,
cheddar* 7

STEEL CUT OATMEAL
*fresh berries / brown sugar
and raisins* 8

HOMEMADE GRANOLA
with fresh fruit 8

PÂTISSERIE

CROISSANT 4

ALMOND CROISSANT 5

PAIN AU CHOCOLATE 4

BLUEBERRY MUFFIN 4

BRAN MUFFIN 4

BRIOCHE
sweet honey butter 4

BAKER'S BASKET
*our choice of three
freshly baked croissant
danish or
brioche* 8

On The Side

TOAST SELECTIONS
*white / wheat / rye / nine-grain or
english muffin, with preserves
and butter* 3
(gluten free bread available)

BAGEL AND CREAM CHEESE 4

SKILLET POTATOES 4

**APPLEWOOD SMOKED BACON OR
GRILLED CHISESI HAM STEAK** 5

TURKEY SAUSAGE 5

**SAUSAGE LINKS OR MAPLE BLUEBERRY
SAUSAGE PATTIES** 5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illness. Gluten free menu options available on request.