THE ART OF

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...



BREAKFAST

BEVERAGES

FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT JUICE 5

JUICES 4 cranberry / v8 / apple / pineapple WATER 6.5

Acqua Panna or San Pellegrino (1 liter)

BREWED FAVORITES

MEDIUM BLEND SHADE **GROWN COFFEE 5** HOT TEA SELECTIONS 5 CAPPUCCINO 6 ESPRESSO 5

BACK TO BISCUIT BASICS

classic buttermilk biscuit sandwiches

BISCUITS & GRAVY sunny up egg / sausage gravy

CHICKEN & BISCUIT sunny up egg / buttermilk fried chicken add sausage gravy 2

SAUSAGE, EGG & CHEESE scrambled egg / blueberry maple sausage tennessee cheddar cheese

BACON, EGG & CHEESE scrambled egg / applewood smoked bacon tennessee cheddar cheese

8

16

10 VEGETABLE GARDEN 9 scrambled egg / spinach / tomatoes / onions

tennessee cheddar cheese 8

BREAKFAST BUFFET

biscuit bar, fresh fruits, yogurts, organic and gluten-free cereals, farm fresh cage-free eggs and omelets, applewood smoked bacon, natural linked sausage, blueberry maple sausage patties, country-fried potatoes, pancakes, waffles, medium blend shade grown coffee, tea, freshly squeezed juices

EGGS -

14

14

9

7

TWO EGG BREAKFAST country-fried potatoes / choice of meat / toast

HONKY-TONK OMELET smoked ham / peppers / onions tennessee cheddar cheese / toast

HOUSE-SMOKED BRISKET HASH sunny up eggs / hollandaise

EGGS BENEDICT poached eggs / smoked pork loin / hollandaise english muffin

CRAB CAKE BENEDICT poached egg / pan-roasted crab cake smoked pepper aioli

14 GARDEN EGG WHITE FRITTATA 14 spinach / onions / peppers mushrooms / noble springs goat cheese

> STEAK & EGGS 21 6 oz sirloin / two eggs / country-fried potatoes

CONTINENTAL 14

sorghum-roasted granola / fruit greek yogurt / biscuits / juice

PANCAKES & WAFFLES

FRENCH TOAST 12 challah cinnamon raisin bread / powdered sugar / berries / pure maple syrup **BUTTERMILK PANCAKES** 12 pure maple syrup add seasonal berries 3

CAST IRON WAFFLE pping cream chantilly / pure maple syrup whisper creek tennessee s add seasonal berries 3

NASHVILLE HOT CHICKEN & WAFFLES sunny up egg / george dickel no. 8 whisky pure maple syrup

- SIDES -

APPLEWOOD COUNTRY SAUSAGE 4 **SMOKED BACON** HOUSE-SMOKED ONE EGG **BRISKET HASH** 5 COUNTRY-FRIED TOAST OR **POTATOES ENGLISH MUFFIN** 3 BUTTERMILK BAGEL & PANCAKE CREAM CHEESE 4 **COUNTRY HAM** SMOKED PORK LOIN 5

FRUITS, DAIRY & GRAINS

14

BOWL OF BERRIES

SEASONAL FRESH FRUIT

HALF GRAPEFRUIT

GREEK YOGURT sorghum-roasted granola / local honey / berries WEISENBERGER STONE GROUND GRITS

butter / tennessee cheddar cheese 7

5 SMOKED SALMON

toasted bagel / tomatoes / red onions capers / cream cheese

CEREAL SELECTION 8

16

STEEL-CUT OATMEAL brown sugar / raisins

SOUTHERN BISCUIT BASKET seasonal jams & preserves

6

Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.