

THE MORNING TABLE

Omni Hotels & Resorts cares about providing a healthy and nourishing morning meal. Carefully selected to accommodate modern eating lifestyles, signature offerings include chef-crafted egg bowls, warm house made pastries and locally-sourced grains and proteins. Beverage selections include fresh-squeezed orange juice and Stance Coffee which is directly sourced from the farmers and helps families harvest a better future. Omni's Morning Table is flexible nourishment beyond the buffet, made for your enjoyment in our restaurant or for your convenience On The Go.

HEALTHY START

ACAI BOWL Steel-cut oats / banana / almond milk Marcona almonds	20
AVOCADO TOAST* Guacamole / Cotija cheese / tomato poached egg / cilantro	19
EGG WHITE SCRAMBLE BOWL Sweet potato / tomato / quinoa / spinach mushrooms / green onion / peppers / goat cheese	22
TOFU SCRAMBLE BOWL Firm tofu / onion / spinach / sweet potato / peppers mushrooms / oven tomato / salsa roja / corn tortillas	20
SPECIALTIES	
HUEVOS RANCHEROS* Eggs over-easy / crispy corn tortilla / pork carnitas refried beans / jack & cheddar / ranchero sauce smashed avocado	23
RANCHO WRAP* Scrambled eggs / potato / peppers / onions pork carnitas / chili verde / cheddar & jack / salsa roja smashed avocado / soft flour tortilla / refried beans	22
EGGS BENEDICT* Eggs / hollandaise sauce / rancho potatoes	25
SMOKED SALMON Cream cheese / tomato / capers / red onion toasted bagel	22
STEAK AND EGGS* Grilled NY steak / two eggs any style rancho potatoes / oven tomato / toast	29
FRESH FRUIT	

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ALMOND CLUSTER PARFAIT Toasted almonds / Greek yogurt / fresh berries granola	14
FRUIT PLATE Add cottage cheese 3	16
MIXED FRESH BERRIES	15
CHILLED SEASONAL MELON	14

EGGS

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Breakfast potatoes / choice of toast pecanwood smoked bacon or breakfast sausage	
ONE FARM EGG ANY STYLE*	18
TWO FARM EGGS ANY STYLE*	20
THREE-EGG OMELET Fillings: pecanwood smoked bacon / ham / pork carnitas smoked salmon / mushrooms / spinach / tomatoes bell peppers / onions / green onions / soyrizo goat cheese / jack cheese / cheddar cheese	22 s

FROM THE BAKE SHOP

TOAST OR ENGLISH MUFFIN	5
BASKET OF MORNING PASTRIES Muffin / croissant / danish	12
WARM JUMBO CINNAMON ROLL House made / fondant glazed	9

*Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.

IRONED & GRIDDLED

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BRIOCHE FRENCH TOAST20Fresh berries / maple syrup20	נ
BELGIAN WAFFLE 20 Whipped cream / berries / whipped butter 20 maple syrup 20	נ
BUTTERMILK PANCAKES20Blueberry, chocolate chip or pecan20powdered sugar / maple syrup20	ן
BREAKFAST MEATS	9
PECANWOOD SMOKED BACON	
COUNTRY STYLE SAUSAGE LINKS	

CHICKEN APPLE SAUSAGE LINKS

BLUEBERRY MAPLE SAUSAGE PATTIES

HONEY SMOKED HAM

CEREALS

ASSORTED CEREAL	8
GLUTEN-FREE CEREAL 🛞	9
ORGANIC STEEL-CUT OATMEAL Brown sugar / raisins Add fresh seasonal berries 4	13
HAND MIXED GRANOLA	9

MORNING JUICES & REFRESHMENTS

CHILLED JUICE Fresh orange / fresh grapefruit / tomato	6
MILK 2% / skim / chocolate	6
SODA	5
VANILLA DATE SMOOTHIE	12
BLOODY MARY	14
MIMOSA	12

BREWED FAVORITES

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STANCE COFFEE	7
NUMI TEA ASSORTMENT	7
CAPPUCCINO OR LATTE	7
ESPRESSO	6
BRANDINI TOFFEE HOT CHOCOLATE	7

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.p65Warnings.ca.gov/restaurant.

Gluten-Free

