

# ALL AMERICAN BUFFET FOR \$25.95 WATERSIDE BREAKFAST A LA CARTE MENU

## Oatmeal | \$6

brown sugar, dried fruit, mixed nuts, and choice of milk (whole, 2%, skim, or soy)

# Tropical Fruit Plate | \$12

sliced seasonal fruit, honey compote and berries

## All American Breakfast | \$21

two eggs any style, hash browns, choice of bacon or chicken sausage and toast

## Create Your Own Omelet | \$21

(cage free eggs or egg whites, choose up to four items, each additional item will be a \$1.50 up-charge)

spinach | mushroom | tomatoes | olives | roasted peppers | onions | chicken sausage diced ham | bacon | cheese (swiss, provolone, cheddar, goat, or feta) with hash browns and choice of toast

# Broken Yolk Sandwich | \$19

cheese, egg, bacon, on sourdough

# Cuban Egg Benedict | \$22

Mojo pork, poached eggs, black bean stew, Cuban bread, and hash browns

# Sourdough Avocado Toast | \$17

pea tendril, pickled peppers, marinated tomatoes, side of fruit

# Buttermilk Pancakes | \$18

three pancakes, maple syrup, powdered sugar

## Smoked Brisket and Egg Burrito | \$19

hash browns, spicy BBQ, white cheddar, chipotle aioli, tomato wrap and side of fruit

### Sides:

Hash browns | \$7

Bagel with Cream Cheese and Butter (plain or everything) | \$6

Toast | \$ 5

Bacon or Chicken Sausage | \$ 7

Fresh Fruit | \$6

Pastry | \$4.5

#### Beverage:

Lambeth Groves Fresh Orange or Grapefruit Juice | \$4.5 Apple,

Cranberry, Pineapple, V8® or Tomato Juice | \$5

Coffee (regular or decaffeinated) | \$4.5

Hot Tea, Ice Tea or Soft Drinks | \$4.5

Milk, Chocolate Milk or Hot Chocolate | \$4.5

Please alert your server of any allergies or dietary restrictions.

Consumption of raw or partially cooked foods may increase your risk of foodborne illness.

An automatic gratuity of 20% will be added to all parties of 6 or more.