



SIDES

**CHOICE OF SOURDOUGH,
WHITE OR GLUTEN-FREE
TOAST 4**

**TWO PASTRIES
OR MUFFIN 5**

**BAGEL & CREAM
CHEESE 6**

SIDE OF MIXED FRUIT 7

MAPLE SMOKED BACON 5

CHICKEN-APPLE SAUSAGE 5

**GREEK OR VANILLA
YOGURT 5**

AVOCADO 5

BEVERAGES

**FRESHLY BLENDED
SMOOTHIES 10**

ESSENTIALS SMOOTHIE
Banana, Strawberries, OJ,
Vanilla Yogurt

MIAMI SMOOTHIE
Coconut Milk, Banana, Papaya,
Mango, Pineapple Juice

HOUSE-PRESSED JUICES 10

THE DETOX
Beet, Carrot, Ginger, Lemon

THE REFRESHER
Pineapple, Apple, Melon,
Cucumber, Kale, Lime

JUICES 6
Orange, Grapefruit, Tomato,
Apple, Pineapple, Cranberry

COFFEES & TEAS

**JULIUS MEINL SUSTAINABLE
COFFEE 5**

JULIUS MEINL ORGANIC TEA 5
MILK, CHOCOLATE MILK 5

HOT CHOCOLATE 5

ESPRESSO 4

CAPPUCCINO, LATTE 6
Extra shot of Espresso 3

**JULIUS MEINL EXOTIC MANGO
STRAWBERRY BLACK TEA 3**

À LA CARTE BREAKFAST

HEARTY

ALL AMERICAN BREAKFAST (GF Upon Request) 18 *
Two Eggs Any Style, Choice of Maple Smoked Bacon,
Pork Thyme Sausage or Chicken-Apple Sausage, Choice of Toast

THREE EGG OMELET (GF Upon Request) 16 *
Eggs or Egg Whites with Choice of 3 Toppings: Tomatoes, Bell Peppers,
Onions, Choice of Cheddar, Feta, Swiss or Goat Cheese, Choice of Toast
Add: Ham, Maple-Smoked Bacon, Chicken-Apple Sausage, Jalapeños,
Mushrooms or Spinach 3

VEGAN TOFU HASH (VGN) 15
Turmeric-Seasoned Tofu, Beyond Meat and Sweet Potato Hash,
Spinach, Sliced Florida Cherry Tomatoes and Avocado

BREAKFAST BURRITO (GF) 14
GF-Spinach Tortilla, Scrambled Eggs, Cheddar Cheese, Bell Peppers,
Grilled Corn, Green Onions, Guacamole, Pico de Gallo

EGGS BENEDICT 16 *
Poached Eggs, Hollandaise Sauce, Smoked Ham,
Sliced Tomato, Avocado & Chives on an English Muffin
Add: Sliced Prosciutto 6 Smoked Salmon 8

WHOLE WHEAT CROISSANT SANDWICH 16 *
Scrambled Eggs, Swiss Cheese, Avocado, Sliced Tomato
Add: Smoked Ham 5 Smoked Salmon 8

* Served with Breakfast Potatoes and Mixed Greens

GRIDDLE, GRAINS & MORE

SEASONAL FRESH FRUIT PLATE 12
Add: Side of Greek or Vanilla Yogurt 5

SMOKED SALMON & BAGEL 21
Smoked Nordic Salmon, Toasted Bagel, Cream Cheese,
Red Onion, Tomato, Cucumber, Capers, Arugula

CHIA PUDDING BOWL (V) 16
Chia Seeds, Assorted Berries, Bananas, Mango,
Coconut Milk, Almond Milk, Honey

AVOCADO TOAST (GF upon request) 14
Sourdough Bread, Florida Cherry Tomatoes, Watermelon Radish,
Arugula, Queso Fresco
Add: 2 Eggs Any Style 5

BELGIAN WAFFLES 15
Fresh Strawberries, Pure Maple Syrup, Whipped Cream

BUTTERMILK PANCAKES 16
Pure Maple Syrup
Add: Banana, Blueberries, Shredded Coconut or Chocolate Chips 3

CHALLAH FRENCH TOAST 15
Assorted Berries, Pure Maple Syrup, Whipped Cream

(GF) GLUTEN-FREE | (V) VEGETARIAN | (VGN) VEGAN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK

BREAKFAST BUFFET

PER PERSON 29 | PER CHILD (12 YEARS & UNDER) 14.50

DAILY SELECTION OF FRESH FRUIT

Honeydew, Cantaloupe, Pineapple, Watermelon and other
Seasonal Tropical Fruits

SLICED BREADS & ACCOUTREMENTS

Daily Selection of Breads, Bagels,
Rolls, Locally Made Jams, Fruit Preserves, Nutella, Butter

MUFFINS, CAKES & PASTRIES

Daily Selection of Muffins, Chocolate and Plain Croissants, Bagels,
Danishes and Other Signature Specialties

SMOKED SALMON BAR

Smoked Salmon, Cream Cheese, Red Onion,
Tomato, Arugula, Capers, Herbs and Lemon

SELECTION OF COLD CEREALS & MILK

Skim, Whole or Soy Milk

YOGURT PARFAIT

Greek Yogurt, House Made Granola, Tropical Fruit Compote, Fresh Berries

CHEESE & MEAT SELECTION

Daily Assortment of Sliced Meats and Cheeses

POTATOES

Daily Selection of Breakfast Potatoes

BREAKFAST STANDARDS

Daily Selection of French Toast, Pancakes, Belgian-Style Waffles

BREAKFAST PROTEINS

Daily Selection of Breakfast Meats

MADE-TO-ORDER OMELET

Cracked Eggs or Egg Whites with choice of: Cheddar,
Monterey Jack Cheese, Onion, Tomatoes, Bell Peppers

2 EGGS ANY STYLE

Cooked to your specification

SCRAMBLED EGGS

Fresh Farm Eggs

FRITTATA OF THE DAY

Chef's Choice

TRADITIONAL HOT OATMEAL

Walnuts, Raisins, Brown Sugar

MILK OR YOGURT

2% Milk (Skim, Whole and Soy Milk upon request),
Low Fat Vanilla Yogurt or Plain Greek Yogurt

BEVERAGES

COFFEE, TEA OR HOT CHOCOLATE Julius Meinl Sustainable Coffee,
Organic Tea selection or Hot Chocolate

FRUIT JUICES Orange, Grapefruit, Apple, Pineapple, Tomato, Cranberry

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