



A LA CARTE BREAKFAST

Please help yourself to Fresh Brewed Community Coffee and
Choice of Orange, Cranberry or Tomato Juice

Your server will take your order for:

Starters

Homemade Granola, Fresh Berries and Yogurt Parfait

Choice of Cereal with Banana & Whole or Skim Milk

Hot Quaker Oatmeal with Brown Sugar-Cinnamon or Apple-Raisin Topping

Florida Orange & Texas Ruby Grapefruit Segments

Main Course

Full Southern Breakfast – Delta Grind Grits, 2 Eggs Any Way,
Smoked Bacon or Andouille Sausage, Biscuit

Belgian Waffle – with Crushed Pecans, Fresh Blueberries and
Topped with Warm Vermont Maple Syrup

Gary's Omelet or Quiche of the Day

New Orleans Style Eggs Benedict – Two Poached Eggs on Biscuits with Andouille Sausage,
Heirloom Tomato & Crawfish Hollandaise

Homemade Cinnamon French Toast - Topped with Fresh Seasonal Berries,
and served with Whipped Butter & Warm Maple Syrup

Vegetable Frittata – Open Faced Egg White Omelet with Broccolini, Bell Peppers,
Spinach and Grape Tomatoes

Chef Gary's Daily Breakfast Creation

Pastries: Southern Biscuits, Croissant, 9 Grain Toast or Blueberry Muffins