

The Bistro

CHEF'S BREAKFAST TABLE

enjoy an array of hot and cold breakfast selections on our Hilton buffet including house baked bread and pastries, yogurts, omelets to order, selection of juices, coffee or tea \$26.75

THE CONTINENTAL

a selection of fruit, dry cereal, house baked breads, pastries, juices, charcuterie selection, coffee or tea 19

GRAINS & FRUIT

SEASONAL FRUIT

strawberry banana puree 11

QUINOA YOGURT PARFAIT

quinoa banana pudding, greek yogurt, fresh strawberries, local honey 9

ASSORTED DRY CEREALS

granola, cheerios, fruit loops, frosted flakes, raisin bran, special k, berries or banana 7

SMOOTHIE BOWL

greek yogurt, florida citrus supreme, local wildflower honey, granola 8

ANCIENT GRAINS OATMEAL

blueberry-apple compote, citrus maple syrup, greek yogurt 8

HOT BEVERAGES

coffee 4
espresso 4
latte, cappuccino 5
hot chocolate 4
herbal tea 4
black tea 4

COLD BEVERAGES

Fresh Squeezed Florida orange Juice 5.50

pineapple 5
cranberry 5
grapefruit 5
tomato 5
apple 5
chocolate milk 4
milk 3

18% gratuity will be added on parties of 6 or more.

MAIN PLATES

THE ALL AMERICAN

2 farm fresh eggs, choice of smoked bacon, ham, chicken apple sausage or pork sausage, toast, coffee and fresh squeezed florida orange juice 24

CREATE YOUR OWN OMELET

roasted peppers, asparagus, spinach, mushrooms, caramelized onions, oven dried tomatoes, ham, sausage, sharp cheddar, feta, gruyere, goat cheese 19

AVOCADO TOAST

avocado, fresh pico de gallo, multi grain toast, poached egg 13

THE NEW YORKER*

avocado, smoked salmon, sliced onions, capers, hard boiled egg, plain bagel 15

TROPICAL FRUIT PANCAKES

caramelized pineapple and mango, coconut rum maple syrup 15

SOUTHERN EGG BLT

fried egg over easy, applewood smoked bacon, bibb lettuce, fried green tomato, thousand island dressing, multigrain bread, fresh fruit 15

STUFFED FRENCH TOAST

golden brioche, seasonal fruit mascarpone, fresh fruit 18

SPANISH QUICHE

Chorizo, potato, roasted peppers, caramelized onion, fresh eggs 16

EGG AND TURKEY WRAP

whole wheat wrap, scrambled egg whites, turkey, avocado, spinach swiss cheese, roasted potatoes 15

SMOKEHOUSE BREAKFAST SANDWICH

spiced wagyu brisket, fried egg, barbeque hollandaise, open-faced on brioche, roasted potatoes 18

CHICKEN AND WAFFLES

house made Belgium waffles, fried chicken tenders, bourbon maple syrup 17

SIDES

BREAKFAST MEATS

country ham, smoked bacon, chicken apple sausage, pork sausage, turkey bacon 6

ROASTED POTATOES

shallots, herbs 5

BAGELS

assorted flavors, cream cheese 5

GRITS

cheddar cheese 4

BAKERY

croissant, muffin, or english muffin 3 or 2 for 5

TOAST

whole wheat, white, sourdough, rye 3.5

FRUIT

assorted seasonal selection 5

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.

Chef Ron Camillo