



# SOCIETY TABLE

## LIGHT START



**SMOKED SALMON AVOCADO TOAST • 16**

Multigrain Cranberry Bread | Shaved Onion | Arugula

**STEEL CUT OATMEAL • 8**

Cinnamon | Brown Sugar | Golden Raisin

**STRAWBERRY BANANA SMOOTHIE • 8**

Greek Yogurt | Honey

## MAINS

**BREAKFAST SKILLET • 17**

Andouille Sausage | Sweet Potato  
Red Pepper Cream | Poached Eggs

**AMERICAN BREAKFAST • 17**

Eggs Cooked to Order | Bacon, Sausage or Ham  
Hash Browns | Toast

**PANCAKES • 14**

**EGG WHITE OMELET • 17**

Roasted Mushroom | Baby Spinach | Goat Cheese  
Avocado | Hash Browns | Toast

**BENEDICT • 18**

Poached Eggs | Mustard Cream | Hash Browns

**WAFFLE • 14**

**BISCUITS AND SAUSAGE GRAVY • 16**

Sunny Up Eggs | Hash Browns

**BERRY FRENCH TOAST • 15**

Sour Dough | Macerated Berries | Whipped Cream

**HAM AND SWISS OMELET • 17**

Country Ham | Bacon | Peppers | Onion  
Hash Browns | Toast

## SIDES

**CHEESE GRITS • 6**

Smoked Gouda

**HASH BROWNS • 5**

Caramelized Onions

**BISCUIT AND SAUSAGE GRAVY • 6**

**SEASONAL FRUIT CUP • 5**

**4 STRIPS APPLEWOOD SMOKED BACON • 7**

**2 COUNTRY SAUSAGE LINKS • 7**

**2 CHICKEN APPLE SAUSAGE LINKS • 7**

## BEVERAGES

**SAN PELLGRINO SPARKLING • 4/7**

500 ML/1Liter

**ACQUA PANNA SPRING • 4/7**

350 ML/800 ML

**REDBULL® ENERGY DRINK • 5**

**APEROL SPRITZ • 14**

Aperol, Prosecco, Club Soda

**CUCUMBER BLOODY MARY • 15**

Crop Cucumber vodka, House Made Bloody Mary Mix

**BEACH BELLINI • 12**

Champagne, Peach, Kiwi, or Blackberry Puree

**Executive Chef: Alex Reyes**

**Chef de Cuisine: Amber Brownlee**



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked. IF YOU'RE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN

\*All prices are subject to changes