

# Breakfast Menu

We are delighted to offer you additional chef-inspired creations to enhance your dining experience. Our Chefs will accommodate vegetarian, vegan and most special dietary needs. Please speak with your server if you have any requests.

## Fresh Fruit and Juices

Seasonal Berries

Cinnamon Whipped Cream **8**

Sliced Seasonal Fruit Plate

Berries, Citrus Yogurt Dressing and Banana Nut Bread **10**

Glazed Florida Grapefruit

Orange Blossom Honey and Dried Fruit

Compote **6**

Endless Juice

Freshly Squeezed Florida Orange Juice and Grapefruit Juice, Apple, Tomato,

V8, Pineapple and Cranberry **4.50**

## Grains and Cereals

Steel Cut Oats Warm Banana Brule **6**

Warm Southern Grits Grated Aged Cheddar Cheese **6**

House Made Bircher Muesli Mixed Nuts and Seasonal Wild Berries

Selection of Shredded Wheat, Cornflakes, Rice Krispies, Cheerios Raisin Bran

or All Bran

with Skim, Whole or Soy Milk **5**

add Sliced Bananas **6**

add Seasonal Berries **7**

Miniature Parfait Bar

for One Natural Yogurt, Hand Rolled Granola, Seasonal Berries **8**

Fresh Baked Pastries, Corn Bread and Muffins Served with Butter, Preserves

and Honey **7**

## One Ocean Favorites

Thick Sliced Brioche French Toast

Crushed Strawberries, Soft Cream and Maple Syrup **11**

Grilled All Natural Raised Beef Tenderloin

with Farm Fresh Poached Eggs Buttermilk Biscuits, Country Sausage Gravy

and Onion Straws **18**

Crisp Malted Waffle with Fresh Seasonal Berries

Genuine Vermont Maple Syrup, Soft Cinnamon Chantilly **10**

Griddled Buttermilk Pancakes

Choice of Granola, Pecans, Chocolate Chips, or Blueberries, with Genuine

Vermont Maple Syrup and Butter **10**

Mayport Sunrise

Shrimp, Fried Egg, Chorizo, Grilled Tortilla, Guacamole and Tomato Salsa **15**

Smoked Salmon with a Toasted Bagel

Traditional Accompaniments **14**

## Traditions

The Atlantic Two Farm Fresh Eggs Any Style

with Cast Iron Seared Home Fries, Choice of (one) Ham, Apple Smoked

Bacon, Breakfast Sausage, or Chicken Sausage, White, Whole Wheat or

Multigrain Toast with Butter, Preserves and Honey **13**

The Continental Fresh Baked Breakfast Pastries and Muffins

Served with Butter, Preserves and Honey, Freshly Squeezed Florida Orange or

Grapefruit Juice and Coffee, Decaffeinated Coffee or Tea **11**

Benedict Bar Gently Poached Eggs, Griddled English Muffin Cast Iron Seared

Home Fries and Hollandaise Sauce

Grilled Canadian Bacon **13**

Grilled Natural Petit Filet **18**

Roasted Atlantic Lobster Tail **21**

Scottish Smoked Salmon **14**

Lake George Jumbo Lump Crab **21**

Wilted Spinach and Tomatoes **13**

Spa Inspired Omelet

Egg White Omelet, Grilled Asparagus, Roasted Vine Ripe Tomatoes, First Press

Avocado Oil **14**

The Azurea Frittata

Open Faced Omelet with Roasted Vegetables, Chorizo and Fingerling Potatoes

**14**

## Accompaniments

Choice of:

Apple Smoked Bacon, Ham Link Sausage, Chicken Sausage, Corned Beef

Hash, Cast Iron Seared Home Fries, Cottage Cheese, Oven Dried Tomatoes **3**

Toasted Bagel with Cream Cheese **5**

A Selection of White, Wheat, Rye or Multigrain Bread Butter and Preserves

**2.50**

## Beverages

Seasonal Fresh Juice of the Day **4.50**

Cappuccino **4**

Gourmet Blended Coffee **3.75**

Gourmet Decaffeinated Coffee **3.75**

Espresso **4**

Selection of Teas **3.75**

Milk **3.50**

Skim Milk **3.50**

Chocolate Milk **4**

Soda **3.50**