

BREAKFAST

LIGHT START

DON CONTINENTAL • 14

Coffee, Mini Muffin, Mini Croissant
Sliced Cantaloupe and Strawberries

CINNAMON MONKEY BREAD • 11

Warm Toffee Sauce

JUMBO BANANA NUT MUFFIN • 6

Whole Brûlée Banana

CORN BREAD • 5

Whipped Honey Butter

YOGURT PARFAIT • 9

Greek Yogurt, Mixed Berries, Granola

GF SEASONAL FRUIT PLATE • 11

Sliced Seasonal Fruit, Mixed Berries, Greek Yogurt

ATLANTIC SMOKED SALMON • 16

Sliced Hard Cooked Egg, Plum Tomatoes, Capers,
Red Onion, Cream Cheese, Whole Wheat Bagel

STEEL CUT OATMEAL • 7

Raisins, Brown Sugar

ASSORTED COLD CEREAL • 6

Choice of Whole, 2%, Skim Milk

Add Sliced Banana • 2

Add Mixed Berries • 3

GF GREEN MACHINE SMOOTHIE • 8

Spinach, Arugula,
Pineapple, Green Apple, Matcha

GF STRAWBERRY BANANA SMOOTHIE • 8

Strawberry, Banana, Greek Yogurt, Almond Milk

*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

FROM THE FARM

GF 3 EGG OMELET • 17

Farm Fresh Eggs or Egg Whites
Choice of 3 Toppings:

Tomato, Spinach, Mushroom, Pepper, Onion,
Bacon, Sausage, Ham, Cheddar, Mozzarella, Feta
Home Fries, Choice of Toast
Each Additional Topping • 1

AMERICAN BREAKFAST • 16

Two Eggs Any Style, Choice of Bacon or Sausage
Home Fries, Choice of Toast

GF GULF COAST BREAKFAST SKILLET • 16

2 Poached Eggs, Shrimp and Pepper Hash,
Salsa, Monterey Jack Cheese

GF CORNED BEEF HASH • 15

2 Poached Eggs, Potato, Onions, Peppers,
Grain Mustard Cream

CUBAN BREAD FRENCH TOAST • 14

Thick Cut Cuban Bread, Bacon, Maple Syrup

BUTTERMILK PANCAKES • 14

Plain or Chocolate Chip, Maple Syrup

MALTED BELGIAN WAFFLE • 12

Maple Syrup

CROISSANT SANDWICH • 15

Scrambled Egg, Bacon, Pepper Jack, Avocado

THE DON'S BENEDICT • 16

English Muffin, Canadian Bacon, Sautéed Spinach,
Poached Eggs, Bacon Mornay Sauce

SIDES

GF "DIRTY" GRITS • 6

Sausage, Bacon, Cheddar Cheese

GF SWEET POTATO HASH • 5

Peppers, Onions, Baby Arugula

BUTTERMILK BISCUIT AND GRAVY • 6

GF SEASONAL FRUIT CUP • 5

GF SEASONAL BERRY CUP • 7

4 STRIPS APPLEWOOD SMOKED BACON • 7

3 COUNTRY SAUSAGE LINKS • 7

3 CHICKEN APPLE SAUSAGE LINKS • 7

BEVERAGES

RAINFOREST BOLD COFFEE

Gourmet Blend of Central and South American
Rainforest Certified Coffee Roasted to a Medium
Dark Creating a Dark, Rick, Full Bodied Taste

UNLIMITED REGULAR OR DECAF • 5

Whole, 2%, Skim, Almond or Soy Milk

ESPRESSO • 4

CAPUCCINO • 5

CAFFÈ LATTE • 5

FRENCH PRESS • 7

MIGHTY LEAF WHOLE LEAF TEA • 4

Emperors Breakfast, Earl Grey Crème,
3 Rivers Green, Royal Passionfruit,
Chamomile Yuzu, Verbena Mint

JUICES • 6

Fresh Squeezed Florida Orange, Grapefruit,
Apple, Cranberry

FIJI BOTTLED WATER • 4/7

500 ML/1Liter

SARATOGA BOTTLED WATER • 4/7

350 ML/800 ML

IBIS MOON ICED TEA • 3

Sweet or Unsweet

REDBULL® ENERY DRINK • 5

Regular/Sugar Free /Yellow Edition

COCA-COLA® BEVERAGES • 3

Coke, Sprite, Minute Maid Lemonade, Ginger Ale

APEROL SPRITZ • 13

Aperol, Prosecco, Club Soda

SEA PORCH BLOODY MARY • 10

Enjoy our Signature Bloody Mary Or Create Your
Own With A Variety of Vodkas, Spirits, Garnishes
and Seasoned Rims

BEACH BELLINI • 10

Champagne, Peach Purée

Chef De Cuisine: Ricky Rice

Sous Chef: Amber Brownlee