

BREAKFAST

THE MANSION RESTAURANT

Executive Chef: Brandon Geske



BUFFET

Plantation Breakfast Buffet 14

Assorted muffins, croissants & pastries, cold cereal, yogurt, fresh fruit, scrambled eggs, yellow stone ground grits, bacon, sausage, buttermilk biscuits, and pancakes
Includes coffee, hot tea, or juice

SPECIALTIES

Eggs Any Style 8

Two eggs, grits or breakfast potatoes, toast or biscuit, bacon or sausage

Pain Perdue 10

New Orleans-style French toast, New Orleans-style French bread,
powdered sugar, sugarcane syrup, bacon or sausage

Belgian Waffle 10

Whipped cream, Louisiana strawberries, maple syrup, bacon or sausage

Eggs Benedict 12

Two poached eggs with Canadian bacon on an English muffin covered with a classic hollandaise sauce and served with steamed asparagus and breakfast potatoes

Build Your Own Omelet 12

Ham, bacon, andouille sausage, mushrooms, onion tops, artichokes, green onions, cheddar, asiago, & jack cheese

LIGHT SELECTIONS

Egg White Omelet 10

Onion, bell pepper, cheddar cheese, whole wheat toast

Yogurt Parfait 8

Low-fat vanilla yogurt, fresh berries, granola

Oatmeal 7

Brown sugar, maple syrup, milk on the side

SIDES

Bread 3 Choose from wheat English muffin, wheat bread or buttermilk biscuit

Cup of Grits 3 /add cheese 2 Cup of Fresh Fruit 3

Side of Bacon or Sausage 6 Assorted Cold Cereals 3

Prices subject to change without notice