

## GRIDDLE

**Pancakes | \$10**

Choice of berries,  
chocolate chips or banana

**Oatmeal Pancakes | \$11**

Fresh berries

**Apple Cinnamon Stuffed  
French Toast | \$11**

Toasted almonds, cream cheese

**Belgian Waffle | \$10**

Choice of berries, chocolate chips  
or banana

**Oatmeal & Honey  
Belgian Waffle | \$11**

Fresh berries

## HEALTHY START

**Classic Smoked Salmon  
Platter | \$15**

Capers, tomatoes, red onion,  
hard-boiled egg

**Irish Oatmeal | \$9**

Fresh fruit, choice of milk

**Greek Yogurt and Granola | \$7**

Fresh berries

 **Vegan Breakfast Bowl | \$11**

Roasted mushroom, grape tomatoes,  
ancient grains blend

\*add an egg for \$2

## EGGS

**Two Classic Eggs | \$10**

Two eggs any style, breakfast potatoes,  
and choice of smoked bacon,  
pecan shoulder bacon, sausage links

**Rolled Omelette | \$12**

Choice of three: mushrooms, pepper,  
onion, tomato, chorizo sausage, ham,  
Swiss, American or cheddar;  
served with breakfast potatoes

**Classic Benedict | \$13**

Hollandaise,  
choice of pecan shoulder bacon,  
chorizo or smoked salmon

 **Crab Cake Benedict | \$15**

Creole hollandaise, sautéed spinach

**Corned Beef Hash Burger | \$12**

Cheddar cheese, sunny side egg,  
English muffin

# SALT RESTAURANT & BAR

## BRUNCH

 **Nutella & Banana Crêpe | \$12**

Fresh berries, Nutella ganache

 **Orange Honey Ricotta Crêpe | \$12**

Honey infused ricotta, orange sauce

## SMOOTHIES

**Resident Advisor | \$6**

Mango, non-fat yogurt, ground turmeric,  
pinch of black pepper

**Teacher's Assistant | \$7**

Strawberry, non-fat yogurt,  
rolled oats, and honey

**Go Orange | \$7**

Peach, non-fat yogurt,  
graham cracker crumbs

**Tail Gate | \$6**

Strawberry, non-fat yogurt,  
banana, chocolate sauce

**Pre-Game | \$7**

Strawberry, non-fat yogurt,  
Fruit Loops cereal

**All Nighter | \$7**

Strawberry, coconut milk, kombucha

## ENDLESS BUBBLES WITH ORANGE JUICE

**\$13 per person**

**Add Entrée for \$9**

 **Chef Inspirations**

## SOUPS

**Soup du Jour | \$4 / \$6**

Chef inspired seasonal soup

**French Onion Soup | \$7**

Braised onion in a  
traditional beef broth

## SALADS

**Classic Caesar | \$9**

Romaine, Caesar dressing,  
parmesan crouton, Asiago

**Mixed Greens | \$8**

Goat cheese, cucumber, tomato,  
sherry vinaigrette

\*Add Chicken \$4 | Steak \$5

Shrimp \$6 | Salmon \$7

## SANDWICHES

**Monte Cristo Crêpe | \$12**

Turkey, ham, Swiss, Dijon mustard,  
melba sauce

 **Chicken & Waffle | \$13**

Jalapeño cheddar waffle,  
buttermilk fried chicken,  
coleslaw, maple Dijon

**Sliced Beef | \$14**

Frizzled onions, arugula,  
cheddar cheese, Dijon mustard

**Angus Burger | \$15**

Onion jam, blue cheese,  
horseradish aioli, arugula

 **Pork Belly Steam Buns | \$12**

Hoisin sauce, roasted peanuts,  
pickled red onion

**Black Bean Burger | \$13**

Tomato jam, cilantro lime aioli,  
avocado

## SIDES

**Corned Beef Hash | \$5**

**Sliced Fruit | \$5**

**Raspberry Danish | \$5**

**Cheese Danish | \$5**

**Pastry Basket | \$10**

Croissant, chocolate croissant, scone

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Alert your server if you have any special dietary requirements.*