

Marriott Platinum Breakfast

PETITE BELGIUM WAFFLES

Mixed berries, honey pearls
chantilly cream

GF SOUTHERN GRITS

Smoked chicken, Anson Mills grits
charred corn, pickled green tomato

GF VEGETABLE HASH*

Two eggs your way, fingerling potatoes
peppers, onions, spinach, goat cheese

FRUIT & CEREALS

THE BALLANTYNE CONTINENTAL

Fresh fruit plate, choice of pastry
choice of juice and coffee 14

COLD CEREAL

Raisin Bran, Corn Flakes, Froot Loops
Honey Nut Cheerios 5

GF STEEL CUT OATMEAL

Sour cherries 9

GF AÇAÍ BERRY BOWL

Açaí, toasted coconut
house-made granola, fresh berries, banana 15

EGGS

Choice of farm fresh eggs or egg whites.
Served with white, wheat, rye, cinnamon raisin or gluten free toast.

GF GALLERY SIGNATURE OMELET

Smoked chicken, peppers, pickled green tomatoes
onions, local cheddar, crispy fingerling potatoes 16

GF TWO FARM FRESH EGGS ANY STYLE*

Choice of one breakfast meat
and crispy fingerling potatoes 12
Add Hanger Steak* 18

GF OMELET YOUR WAY Three 14 Five 16

Choice of 3 or 5 ingredients, crispy fingerling potatoes
Pulled smoked chicken, chicken apple sausage
applewood bacon, ham, peppers, kale
onions, spinach, tomatoes, mushrooms, smoked salmon
goat cheese, local cheddar, mozzarella

BREAKFAST SPECIALTIES

FRENCH TOAST

Chef's weekly inspiration 13

GF SHRIMP & GRITS

Anson Mills stone ground grits
andouille sausage cream, charred corn, crispy prosciutto 16

AVOCADO TOAST*

Avocado smash, parsley pistou, mustard leaf, chia seeds
poached egg, ciabatta bread 17

JUMBO FLAPJACKS

Buttermilk pancakes, honey butter
pear & cherry compote, autumn shatter 12

CHICKEN AND WAFFLES

Pickle brined chicken, honey waffles
sriracha maple syrup, scallion veloute 15

CRAB CAKE BENEDICT*

Jumbo lump crab cakes, fried green tomato, poached eggs
hollandaise sauce, crispy fingerling potatoes 18

GF CHORIZO HASH*

Choice of eggs, chorizo, crispy fingerlings, pico de gallo
smoked gouda, avocado crema, crispy corn tortilla 15

SIDES

GF FAVORITES | 5 Each

Crispy fingerling potatoes
Cheddar cheese grits
Regular or low fat yogurt
Seasonal fruit & berries

PASTRIES | 4 Each

Croissant
Muffin
Danish
Toast

GF MEATS | 6 Each

Applewood bacon
Chicken apple sausage
Canadian bacon
Sausage patties
Smoked salmon

JUICES

Orange / 5
Tomato / 3
Pineapple / 3
Cranberry / 3
Grapefruit / 5

NATALIE'S COLD PRESS

JUICES | 8 EACH
Strawberry Lemonade
Blood Orange
Orange Beet

HOT BEVERAGES

Coffee / 2.75
Cappuccino / 6
Espresso / 4.75
Herbal Tea / 4
Latte / 6

EXECUTIVE SOUS CHEF
Mike Bobb

EXECUTIVE CHEF
Ivo Sandra

SOUS CHEFS
David Bines
Joelynn Lauterwasser

*Items containing raw ingredients and/or cooked to order. Consuming raw or undercooked meats, poultry
shellfish, seafood, or eggs may increase your risk of foodborne illness

ALL PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% SERVICE CHARGE