



The Grand Buffet

THE GRAND BUFFET

33.95 Adult | 16.95 Ages 5-11

Unparalleled Classics

GRAND HOTEL CONTINENTAL BREAKFAST 16.95

- parfait, Baldwin county grits or oatmeal with raisin-pecan compote
- croissant, blueberry muffin or toast with jam & butter
- orange juice, & Grand Gourmet Coffee or hot tea

GF GRAND HOTEL LUMP CRAB SCRAMBLE 25.95

Alabama's 100 Dishes to Try before You Die
lump crab**, scallions, tomatoes and eggs, topped with parmesan and white cheddar cheese with herbed skillet potatoes

BAYSIDE BREAKFAST 21.95

scrambled eggs, white toast, bacon with herbed skillet potatoes

BAGEL AND LOX 22.95

creole-cured salmon, everything cream cheese, caper and pickled onion relish

Indulgent Specialties

CHEESE-STEAK AND EGGS* 29.95

sunny side up farm eggs, shaved prime rib, caramelized onions, peppers, mushrooms, provolone and pepper jack over toasted local bread and chipotle aioli

GF THREE EGG SOUTHERN OMELET 23.95

choice of: whole egg or egg whites
choose up to 4 items: caramelized wild mushrooms, scallions, onion, tomato, spinach, peppers, bacon, ham, avocado, white cheddar or pepper jack, with herbed skillet potatoes (add \$1 for every topping over 4)

BISCUITS AND GRAVY BENEDICT* 26.95

poached eggs, country ham, griddled biscuits, house-made sausage gravy and pepper jelly

BELGIAN WAFFLE 17.95

sliced strawberries, whipped cream, syrup

LOADED FRENCH TOAST SANDWICHES:

SWEET 20.95

seasonal fruit, cream cheese

SAVORY 22.95

country ham, Swiss cheese, seasonal preserves

GF LOADED BALDWIN COUNTY GRITS* 23.95

sunny side up farm egg, ham, chopped bacon, house made sausage, white cheddar, green onions, chopped tomatoes and parmesan

SMASHED BLACK BEAN & AVOCADO 15.95

[plant based] roasted tomato jam, radish, chipotle hummus, on toasted sourdough

EGGS IN PURGATORY* 21.95

three eggs poached in hearty chorizo and spiced tomato sauce, griddled sourdough bread

GRIDDLED BREAKFAST QUESADILLA 22.95

farm cheese blend, scrambled eggs, black bean pico in a crispy tortilla, guacamole and fire roasted salsa

BANANA OR MALTED PANCAKES 19.95

whipped cream, maple syrup **Choice of topping:** pecan butter, coconut syrup, bananas fosters, fresh sliced strawberries or seasonal preserves

GF CHIA PUDDING 19.95 [plant based]

pineapple, coconut, almonds, berries, hazelnut, maple

Enhancements & Beverages

GF STEEL-CUT OATMEAL 7.95

raisin-pecan compote

GF BALDWIN COUNTY GRITS 7.95

GF FRESH FRUIT CUP 5.95

GF FRESH WHOLE FRUIT banana or orange 2.95

GF GREEK YOGURT vanilla or strawberry 5.95

GF HOUSE MADE GRANOLA 10.95

Grand granola with milk or Greek yogurt

GF PARFAIT 11.95

vanilla yogurt, seasonal berries, granola

HERBED SKILLET POTATOES 6.95

GF BREAKFAST MEATS 8.95 - chicken apple sausage, bacon, house ground breakfast sausage, fried Bougie bologna, Conecuh sausage or house cured city ham

GF TWO FRESH FARM EGGS* 9.25

BAGEL OR ENGLISH MUFFIN 5.95

WHITE OR WHEAT TOAST 4.95

BLUEBERRY MUFFIN 5.95

JUICES 4.95

apple, orange, cranberry or grapefruit

GRAND GOURMET BLEND COFFEE 3.95

regular or decaffeinated

TAYLORS OF HARROGATE HOT TEA 3.95

MILK whole, 2%, skim 4.95

GF Items marked with this symbol are gluten friendly

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**To insure the best quality, our fish and shellfish products are sourced both within the USA (AL, FL, MS, LA, HI) and imported outside of the USA through reliable vendors.