

# BREAKFAST

OPENING  
HOURS

BREAKFAST  
7AM - 11AM

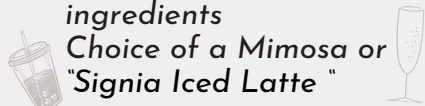
Welcome to Signia by Hilton at Bonnet Creek, nestled in Central Florida. We are proud to partner with local growers, farmers, beekeepers and cheesemakers from across the state to showcase some of the freshest ingredients and recipes our culinary team has to offer.

## BUFFET

Served with "La Colombe" Coffee  
"Tea Leaves" Tea or Juice

### SIGNIA BREAKFAST 34 BUFFET

Our chef inspired signature breakfast buffet featuring all of your classic favorites and much more, using fresh locally sourced ingredients



Choice of a Mimosa or "Signia Iced Latte"

### CONTINENTAL 24 BUFFET

Our take on the classic continental breakfast featuring fresh pastries, oatmeal, yogurts charcuterie, seasonal fruits and locally sourced produce

## HEALTHY COMBOS

Served with "La Colombe" Coffee or "Tea Leaves" Tea

### STEEL CUT OATS 13

Organic steel cut oats  
cinnamon apple compote  
house-made granola  
greek yogurt, local honey

### AVOCADO TOAST 15

Country sourdough, ricotta  
avocado, radish, feta, heirloom  
tomato, local artisan greens

### SMOOTHIE BOWL 15

Greek yogurt, berries, banana  
chia pudding, pineapple, kiwi  
acai, granola, agave

## TRADITIONAL

Served with country potatoes  
asparagus, roasted tomato & toast

### EGGS YOUR WAY \* 24

Two "Lake Meadow" cage free  
eggs with your choice of  
breakfast protein  
Add an egg

### CREATE AN OMELET 25 Choose four:

Ham, bacon, sausage, peppers  
spinach, onion, tomato, jalapeno  
mushroom, cheddar, Swiss, American  
feta, goat cheese

## SIGNIA-TURES

### FRIED CHICKEN 28 BENEDICT

House-made aged cheddar biscuit  
poached egg\*, asparagus, tomato  
jalapeño hollandaise, espelette  
local artisan greens

### STEAK & EGGS 33

4oz Filet Mignon, poached egg\*  
roasted corn, charred avocado  
tostones, local artisan greens  
crema verde, asparagus

## GRIDDLE

### FRENCH TOAST 24

Citrus ricotta, dates, berries  
marcona almonds, lemon anglaise  
chamomile infused honey  
vanilla powder

### BUTTERMILK 22

### PANCAKES 22

Pure maple syrup, strawberries  
add chocolate chips 2  
add blueberries 2  
add raspberries 2  
add banana brulee 3

## ACCOMPANIMENTS

### PROTEINS 7

Griddled ham, applewood bacon  
pork sausage, turkey pastrami  
smoked salmon\*  
chicken apple sausage  
impossible sausage

### NEW YORK STYLE 5 BAGEL

Everything, plain, whole wheat  
multigrain

### TOAST 5

Country white, multigrain  
whole wheat, sourdough, rye  
english muffin, gluten free

### COUNTRY 6

POTATOES    
Garlic herb butter, cotija cheese

### GRILLED 7

ASPARAGUS  

## ALCOHOL

MIMOSA 12

BLOOD-ORANGE MIMOSA 14

BLOODY MARY 14

## BEVERAGE

|                        |   |
|------------------------|---|
| LA COLOMBE ESPRESSO    | 5 |
| LA COLOMBE COFFEE      | 5 |
| LA COLOMBE CAPPUCCINO  | 7 |
| LA COLOMBE LATTE       | 7 |
| ORGANIC TEA LEAVES TEA | 6 |
| SAN PELLEGRINO         | 7 |
| ACQUA PANNA            | 7 |
| JUICE                  | 7 |

## FRESH DAILY JUICES

juiced fresh daily, no sugar added

14

### RISE & SHINE

cantaloupe, carrot, orange, ginger, turmeric

### KICK START

honeydew, cucumber, celery  
pineapple, lemon

 FROM FLORIDA  VEGETARIAN  GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.  
Prices above do not include tax and gratuity. For your convenience a 20% gratuity will be added to parties of 6 or more guests.