



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

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

CONTINENTAL 24

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

TRADITIONAL

Served with country potatoes
toast & chef's vegetable

EGGS YOUR WAY * 24

Two "Lake Meadow" cage free eggs with your choice of breakfast protein
Add an egg 7

CREATE AN OMELET 25

Choose four:

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

GRIDDLE

FRENCH TOAST 24

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

BUTTERMILK 22

PANCAKES

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

ENHANCEMENTS

Add on to any Buffet or A La Carte item

SPECIALITY COFFEE

Enjoy unlimited Speciality La Colombe Coffees
10

MIMOSA & BLOODY MARY

Bottomless Mimosas or Bloody Mary's
15

SIGNIA-TURES

STEAK & EGGS 33

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

AVOCADO TOAST 24

Smoked Salmon*, country
sourdough, ricotta, avocado, feta
radish, heirloom tomato, local
artisan greens

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

BEVERAGE

LA COLOMBE ESPRESSO 5

LA COLOMBE COFFEE 5

LA COLOMBE CAPPUCINO 7

LA COLOMBE LATTE 7

ORGANIC TEA LEAVES TEA 6

SAN PELLEGRINO 7

ACQUA PANNA 7

JUICE 7

ALCOHOL

MIMOSA 12

BLOOD-ORANGE MIMOSA 14

BLOODY MARY 14

HEALTHY COMBOS

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

SMOOTHIE BOWL 15

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

STEEL CUT OATS 13

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



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.