



# HARVEST BISTRO

Fresh, locally sourced ingredients from Florida farmers and artisans



## CLASSICS

### SIGNATURES

#### SIGNIA BREAKFAST BUFFET

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

#### CONTINENTAL BUFFET

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

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

#### EGGS YOUR WAY\*

Two "Lake Meadow" cage-free eggs with your choice of breakfast protein

Add an egg++

#### CREATE AN OMELET

Choose four:

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

#### STEAK & EGG

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

#### AVOCADO TOAST

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



## Beverages

### SPECIALTY COFFEE

LA COLOMBE

Espresso

Coffee

Cappuccino

Latte

Enjoy Unlimited Specialty Coffee for only \$18



Organic Tea Leaves Tea

Juice

San Pellegrino

Acqua Panna



### COCKTAILS

Mimosa

Blood Orange

Mimosa

Bloody Mary

Upgrade to *Bottomless*

### FROM THE GRIDDLE

#### FRENCH TOAST

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

#### BUTTERMILK PANCAKES

Pure maple syrup, strawberries

add chocolate chips

add blueberries

add raspberries

add banana brulee



### ENHANCEMENTS

#### PROTEINS

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

#### NEW YORK STYLE BAGEL

Everything, plain, whole wheat multigrain

#### TOAST

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

#### COUNTRY POTATOES

Garlic herb butter, cotija cheese

#### GRILLED ASPARAGUS

### LIGHT & HEALTHY

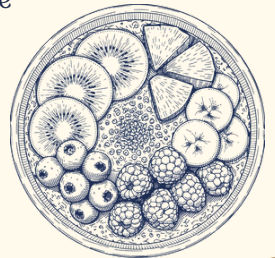
#### STEEL CUT OATS

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

#### SMOOTHIE BOWL

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

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



## 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.



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.

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