



HARVEST BISTRO

Fresh, locally sourced ingredients from Florida farmers and artisans



CLASSICS

SIGNATURES

 **SIGNIA BREAKFAST BUFFET**  **\$34**

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

 **CONTINENTAL BREAKFAST**  **\$24**

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* **\$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, jalapeño, mushroom, cheddar, Swiss American, feta, goat cheese

STEAK & EGG  **\$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 green



Beverages

SPECIALTY COFFEE

- LA COLOMBE
- Espresso.....\$7
 - Coffee.....\$9
 - Cappuccino.....\$10
 - Latte.....\$10

Enjoy Unlimited Specialty Coffee for only \$18



- Organic Tea Leaves Tea \$8
- Juice.....\$12
 - San Pellegrino.....\$12
 - Acqua Panna.....\$12



COCKTAILS

- Mimosa.....\$16
- Blood Orange Mimosa.....\$17
- Bloody Mary.....\$16

Upgrade to *Bottomless* \$22

FROM THE GRIDDLE

FRENCH TOAST **\$24**

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

BUTTERMILK PANCAKES **\$24**

Pure maple syrup, strawberries

add chocolate chips **\$2**

add blueberries **\$2**

add raspberries **\$2**

add banana brulee **\$3**



ENHANCEMENTS

PROTEINS **\$7**

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

NEW YORK STYLE BAGEL **\$5**

Everything, plain

TOAST **\$5**

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

COUNTRY POTATOES **\$6**

Garlic herb butter, cotija cheese

GRILLED ASPARAGUS **\$7**

LIGHT & HEALTHY

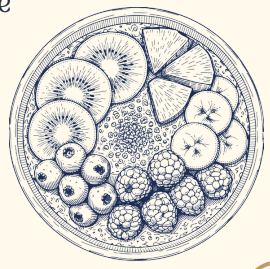
STEEL CUT OATS    **\$13**

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

SMOOTHIE BOWL   **\$15**

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 Bonnect 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



A 20% operations charge is applied to parties of 6 or more. An 18% operations charge is applied to all to-go orders and unsigned checks.
100% of these charges are distributed directly to the service staff.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.