

BREAKFAST

WELLNESS BOOSTERS

Heart Healthy Oatmeal & Quinoa Bowl 5.5 GF 
Banana Chips, Fresh Berries, Shaved Dark Chocolate, Orange Essence

Hearty Oatmeal Bowl 4.5 GF
Choice of Brown Sugar, Raisins, Bananas, Dried Cranberries, Seasonal Fruit, Pecans

Oakridge "L.E.A.F." Morning Smoothie 4.25 GF 
Almond Milk, Kale, Strawberries, Goji Berries, Mango, Flax Meal, Stevia Extract

Wellness Scrambler 7.5 GF 
Two Eggs Any Style, Brown Rice, Avocado, Wild Arugula, Sriracha

Fresh Berries & Grapes 4.5 GF 
Assorted Fresh Berries & Ripe Grapes
Make it a Parfait with Yogurt and Granola 5.25

SAVORY STANDARDS

Served with Choice of Ham, Bacon, Sausage Links, Sausage Patty, or Turkey Sausage

Snap Hook 5.75
One Egg Prepared Any Style, Toast, Choice of Hash Browns, Grits or Breakfast Potatoes

Double Eagle 6.5
Two Eggs Prepared Any Style, Toast, Choice of Hash Browns, Grits or Breakfast Potatoes

The Skidaway Classic 7.25
Two Eggs Prepared Any Style, Three Silver Dollar Pancakes

SOUTHERN CLASSICS

Served with Side of Fruit

Breakfast Burrito 7.5
Scrambled Eggs, Turkey, Pico De Gallo, Cheddar Jack, Whole Grain Mustard, Whole Wheat Tortilla

Texas Toast Breakfast Sandwich 7.5
Scrambled Eggs, Cheddar Cheese, Applewood Smoked Bacon, Chipotle Aioli

Biscuits and Sausage Gravy 7.5

House Made Corned Beef Hash 8.25
Two Eggs Prepared Any Style, Toast

SIDES

Hash Browns - Breakfast Potatoes - Grits 3

Ham - Bacon 3

Sausage Links - Sausage Patties

House Made Corned Beef Hash 4

One Pancake - Three Silver Dollar Pancakes 3

One Egg- Any Style 2

English Muffin or Buttered Biscuits 2

Breads or Texas Toast 2

White, Wheat Berry, Rye, Raisin Bread

Plain Bagel, Everything Bagel 3.5

BEVERAGES

Choice of Freshly Squeezed Citrus 2.75/3.5
Orange or Grapefruit Juice

Morning Juice Varieties: 2.5/3.5
Grape, Apple, Tomato, Cranberry

Coffee 2.5

Hot Tea 2.5

Milk 2.5


Espresso 2.5

Double Espresso 3

Cappuccino 3.5

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

GF - Denotes menu items that are Gluten Free as listed.

 LEAF promotes whole plant and vegetable foods that are nutrient dense, dark colored, close to source and prepared minimally.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria which may cause serious illness.

BREAKFAST

OUR BENEDICT EXPERIENCE

Classic Eggs Benedict 9

Two Poached Eggs, Grilled Canadian Bacon, Toasted English Muffin, Hollandaise Sauce

Steak & Eggs Benedict 12

Grilled Angus Beef, Two Poached Eggs, Asparagus, English Muffin, Béarnaise Sauce

Scottish Smoked Salmon Benedict 13

Smoked Salmon, Dill Cream Cheese Spread, English Muffin, Hollandaise Sauce, Crispy Capers

SWEET SIGNATURES

Served with Choice of Any Side

Bananas Foster French Toast 9

Orange Zest & Allspice Egg Batter, Brown Sugar & Rum Maple Syrup, Caramelized Bananas

Classic French Toast 7

Whipped Butter, Maple Syrup, Powdered Sugar

Savannah Waffle Experience 9

Cashew Butter, Caramel Chantilly Cream, Praline Crumble, Vanilla Bean Maple Syrup

Golden Malted Waffle 7

Malted Waffle, Whipped Butter, Maple Syrup

Sourdough Pancakes (2) 6.75

Seasonal Berry Compote, Maple Syrup, Honey Butter

CHEF MELANIE'S SIGNATURE THREE EGG OMELETS 8

Served with Hash Browns & Toast

Choice of: Bacon, Pork Sausage Link or Patties, Turkey Sausage Patties

Steak & Cheese Omelet **GF**

Bell Peppers, Onions, Mushrooms, Cheddar & Colby Cheese, A-1 Sauce

Southwestern Omelet **GF**

Ham, Black Beans, Bell Peppers, Onions, Pico de Gallo, Sour Cream

Egg White "Green" Omelet **GF**

Avocado, Green Onion, Spinach, Gruyere Cheese

CREATE YOUR OWN THREE EGG OMELET 8

Selection 3 of Ingredients Below

Additional Ingredients .25 each

Spinach - Tomatoes - Onions - Peppers - Bacon - Sausage - Ham - Avocado

Mushrooms - Smoked Salmon - Green Onions - Parmesan - Cheddar Jack - Swiss

The Landings Club is committed to purchasing local, sustainable seafood whenever possible.

For our guests with allergies, please inquire with your server on available options prepared by the Chef.

GF - Denotes menu items that are Gluten Free as listed.

 LEAF promotes whole plant and vegetable foods that are nutrient dense, dark colored, close to source and prepared minimally.

*Advisory Notice: The consumption of raw or undercooked foods such as meat, fish and eggs which may contain harmful bacteria which may cause serious illness.

09/26/2018