

# PLANTATION

## THE SOUTHERN TABLE

### CRÈME BRÛLÉE BANANA OATMEAL 6.5

Steel Cut Oats | Fresh Berries

### CITRUS FRENCH TOAST 7.5

Cinnamon Swirl Brioche | Orange Compound Butter | Turkey + Sage Sausage | Vanilla Infused Maple Syrup

### CRAB CAKE BENEDICT 11

Two Crab Cakes | Arugula | Avocado | Poached Eggs | Hollandaise

### CORNED BEEF + EGGS 9.5

Corned Beef Hash | Poached Eggs | Bacon Gravy | Rye Toast

### CLASSIC EGGS BENEDICT 8

English Muffin | Poached Eggs | Canadian Bacon | Hollandaise Sauce

### QUICHE LORRAINE 9.5

Chopped Applewood Bacon | Spanish Onion | Gruyere + Swiss Cheese

Roasted Tomatoes | Sauteed Asparagus + Hollandaise

### TWO EGGS ANY STYLE 7.2

Choice of Breakfast Side | Choice of Bread

### THE WALKERS DELIGHT 8

Three Buttermilk Pancakes | Blueberries | House Granola

Vanilla Greek Yogurt | Blueberry Maple Syrup

### LOX + BAGEL 11.4

Cream Cheese | Capers | Sliced Tomatoes | Shaved Red Onion

### BREAKFAST SPECIAL OF THE DAY

Ask your server for today's special

#### BREAKFAST SIDES 3

Bacon | Sausage Links | Cottage Cheese

Turkey Sage Sausage

Lyonnais Potatoes | Fruit Cup

#### BREAD SELECTION 2

White | Wheat | Marble Rye

English Muffin

Plain Bagel | Everything Bagel

Cinnamon Raisin Bagel

#### BEVERAGES

Coffee 2.2 | Hot Tea 2.2

Small Juice 2.6 | Large Juice 3.2

Milk 2.4 | Espresso 2.3

Double Espresso 2.9 | Cappuccino 3.1


Double Cappuccino 3.9

Mimosa 7 | Savannah Bloody Mary 7

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.