



# SOCIETY TABLE

## Society Table Breakfast Buffet

Adults • 35 | Children • 16

### HOT SELECTION

Soft Scrambled Eggs  
Applewood-Smoked Bacon  
Pork Sausage  
Apple Chicken Sausage  
Potatoes  
Oatmeal  
Assorted Toppings

### FRUIT DISPLAY

Mixed Berries  
Watermelon  
Cantaloupe  
Pineapple  
Honeydew

### ASSORTED CEREALS

Whole Bananas  
Milk  
Whole | Skim | Almond

### EUROPEAN SELECTION

Fresh Herb-Marinated  
Ciliegine Mozzarella  
Assorted Italian Meats  
Marinated Cipollini Onions

### COMPOSED

Yogurt & Granola Parfaits  
Smoothies  
Smoked Salmon on Bagel  
Avocado Spread | Arugula | Onion

### PASTRIES

Assorted Danishes  
Assorted Croissants  
Sliced Bread

### PANCAKES

Toppings  
Powdered Sugar | Whipped Cream  
Berry Compote | Maple Syrup

### BEVERAGES

Coffee  
Teas  
Juices  
Complimentary Mimosa  
One Per Adult

## Breakfast

### LIGHT START

**Smoked Salmon Avocado Toast** • 19  
Multigrain Cranberry Bread | Shaved Onion | Arugula  
**Steel-Cut Oatmeal** • 10  
Cinnamon | Brown Sugar | Golden Raisins  
**Fruit Plate** • 20  
Seasonal Imported and Locally Grown Fruits and Berries | Mint Mango Yogurt  
**Strawberry & Banana Smoothie** • 10  
Greek Yogurt | Honey | Almond Milk

### MAINS

**Breakfast Skillet** • 18  
Andouille Sausage | Sweet Potato | Red Pepper Cream | Poached Eggs  
**American Breakfast** • 20  
Eggs Cooked to Order | Bacon, Sausage or Ham | Hash Browns | Toast  
**Benedict** • 20  
Poached Eggs | Mustard Cream | Hash Browns  
**Waffle** • 15  
**Berry French Toast** • 18  
Sourdough | Macerated Berries | Whipped Cream

### OMELETS

**Egg White Omelet** • 19  
Roasted Mushroom | Baby Spinach | Goat Cheese | Avocado | Hash Browns | Toast  
**Ham & Swiss Omelet** • 19  
Country Ham | Bacon | Peppers | Onion | Hash Browns | Toast

### SIDES

Gouda Cheese Grits • 8  
Hash Browns • 8  
Seasonal Fruit Cup • 8  
Applewood-Smoked Bacon • 8  
Country Sausage Links • 8  
Chicken Sausage Links • 8

### BEVERAGES

S.Pellegrino Sparkling • 6 | 10  
500 mL | 1 Liter  
Acqua Panna Spring • 6 | 10  
350 mL | 800 mL  
Red Bull® Energy Drink • 10  
Aperol Spritz • 15  
Aperol | La Marca Prosecco | Club Soda  
Cucumber Bloody Mary • 15  
Ketel One Botanical Cucumber & Mint  
Beach Bellini • 13  
Peach, Kiwi or Blackberry Purée  
Mimosa • 15

**Executive Chef: Alex Reyes | Chef de Cuisine: Ryan VanDusen**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw oysters, and should eat oysters fully cooked.

IF YOU'RE UNSURE OF YOUR RISK, CONSULT A PHYSICIAN



# SOCIETY TABLE

## Wine

### SPARKLING

- Argyle, Vintage Brut, OR • 16 | 64
- La Marca, Prosecco, IT • 14 | 56
- Don CeSar, Brut Rosé, FR • 18 | 72
- Moët & Chandon, Champagne, FR • 32 | 128
- Veuve Clicquot, Champagne, FR • 35 | 140

### WHITE

- August Kessler, Riesling, DE • 13 | 52
- Lunardi, Pinot Grigio, IT • 13 | 52
- Cloudy Bay, Sauvignon Blanc, NZ • 18 | 72
- Giesen, Sauvignon Blanc, NZ • 14 | 56
- Starmont, Chardonnay, CA • 13 | 52
- Chalk Hill, Chardonnay, CA • 18 | 72

### RED

- Sea Sun, Pinot Noir, CA • 13 | 52
- St. Francis, Merlot, CA • 15 | 60
- Substance, Cabernet Sauvignon, WA • 14 | 56
- Quilt, Cabernet Sauvignon, CA • 18 | 72
- Unshackled, Blend, CA • 17 | 60
- Abstract, Blend, CA • 22 | 88

## Beer

- |                |                               |
|----------------|-------------------------------|
| Budweiser      | 3 Daughters Beach Blonde Ale  |
| Bud Light      | Sierra Nevada Pale Ale        |
| Coors Light    | Samuel Adams Boston Lager     |
| Michelob Ultra | Green Bench Postcard Pilsner  |
| Miller Lite    | Blue Moon                     |
| Corona Extra   | Jai Alai IPA                  |
| Corona Light   | Angry Orchard Cider           |
| Heineken       | Truly Seltzer                 |
| Heineken 0.0   | High Noon Vodka Soda          |
| Stella Artois  | Ask About Our Rotating Drafts |

## Cocktails

### CLASSICS

- Gimlet** • 16  
Hendrick's Gin | Lime | Agave
- Manhattan** • 16  
Templeton Rye | Carpano Antica Formula | House Bitters
- Old Fashioned** • 21  
Maker's Mark, Don Cesar Private Label, 'Adam's Pick'  
Agave | House Bitters

### MODERN CLASSICS

- Guava Mezcalita** • 16  
Don Hombres Mezcal | Guava | Lemon | Lemon | Agave | Mint
- Elderflower Sour** • 16  
Sipsmith Gin | St. Germain Elderflower Liqueur  
Ginger | Lime

- Mango Daiquiri** • 16  
Appleton Estate Rum | Mango | Lime | Agave

### HOUSE CONCOCTIONS

- Wild Child** • 16  
Mi Campo Tequila | Strawberry Syrup | Lime | Lemon | Aperol
- Pink Rose** • 17  
New Amsterdam Vodka | Hibiscus | Lime  
Orange | Rose Water

- Mom's Lemonade** • 17  
Wheatley Vodka | Strawberry  
Basil | Agave | Lemon

- Passion Fruit Margarita** • 16  
Espolòn Tequila | Passion Fruit Liqueur  
Lime | Cointreau | Agave

Rowe  
BAR



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