



Waldorf Astoria Orlando Breakfast Bar 36

Featuring Omelets, Crepes, Waffles & Pancakes, Fresh Daily Cold Pressed Tropical Fruit Infusions, Domestic & International Charcuterie Bar Including ***Scottish Smoked Salmon, Locally Sourced Fresh Fruit and Produce, Array Of Daily House Baked Gourmet & Savory Pastries, Cakes & Pies, Organic and Gluten-Free Cereals and Grains, Espressos, Lattes & Cappuccinos Included.

Waldorf Astoria Orlando Signatures

- Waldorf Astoria Classic Benedict** 24
Cage Free Poached Eggs, Nueske Canadian Ham, English Muffin, Hollandaise Sauce, Slow Roasted Tomato, Asparagus and Breakfast Potatoes.
- Blue Crab Benedict** 32
Cage Free Poached Egg, Crab Cake, English Muffin, Kale, Black Forest Ham, Béarnaise Sauce, Slow Roasted Tomato, Asparagus and Breakfast Potatoes.
- Superfruit Breakfast Bowl** ❤️ 24
Quinoa, Barley, Apricot, Goji Berries, Banana, Golden Raisins, Shaved Coconut, Almond Milk and Fresh Berry Smoothie.
- ***Avocado Toast and Egg** ❤️ 24
Poached Cage Free Egg, House-Made Seed & Nut Bread, Fresh Avocado, Smoked Salmon, Sautéed Arugula, Peruvian Dwarf Peppers.
- The "French-Man"** 22
House Made Brioche, Woodford Reserve Bourbon, Vanilla Custard, Caramelized Banana, Berries, 100% Vermont Maple Syrup.

Beverages

- Lavazza Classico Espresso 5
- Lavazza Cappuccino or Latte 6
- TEALEAVES, Organic Loose Tea 6
- Republic of Tea, Iced Tea 8
- San Pellegrino 7
- Acqua Panna 7

Alcoholic Beverages

- Mimosa 12
- Bloody Mary 14

Eggs & More

- Oscar's Omelet** 🍳 ❤️ 24
Three Local Cage-Free Eggs, or Egg Whites with Your Choice of: Nueske Smoked Bacon, Black Forest Ham, Artisan Pork, Sausage, Diced Tomato, Onions, Mushrooms, Peppers, Avocado, Spinach or Cheese (Choice of Brie, Aged White Cheddar, Goat, Feta or Gruyere), Served with Slow Roasted Tomato, Choice of Toast and Breakfast Potatoes.
- ***Scottish Smoked Salmon and Bagel** 24
Pickled Red Onions, Cream Cheese, Caper Berries, Yellow Tomatoes, Lemon, Dill, Chives, Baby Kale, Choice of Bagel.
- ***Steak and Eggs** 🍳 30
Prime NY Strip Loin, Eggs Your Way, Asparagus, Slow Roasted Tomato and Breakfast Potatoes.
- Croque Madame** 🍳 26
Brioche, Black Forest Ham, Gruyere Cheese, Eggs in Nest, Béchamel Sauce.

Wine

- La Marca, Prosecco, Italy GL: 11 BTL: 42
- Sauvignon Blanc, Mohua, Marlborough, New Zealand GL: 12 BTL: 45
- Rosé, Chateau Miraval, Cotes de Provence, France GL: 17 BTL: 65
- Chardonnay, Hill Family Estate, Bonnet Creek Reserve "Carly's Cuvee", Napa GL: 16 BTL: 65
- Cabernet Sauvignon, Oberon, Napa GL: 17 BTL: 65

❤️ Heart Healthy 🍳 Local

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. For your convenience an 18% gratuity will be added to parties of 6 or more guests.