

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

HANDHELD

Buttermilk Biscuit Sandwich

Applewood bacon, fried egg,
yellow American cheese 7

Southern Scrambled Egg Burrito

Smoked honey ham, roasted potatoes,
bell pepper, red onion, aged cheddar cheese 8

California Egg White + Avocado Wrap

Fire roasted poblano pepper, red onion, tomato,
Pepper jack cheese, grilled flour tortilla 6

FRITTATA

Lorraine Frittata

Ham, gruyere cheese & egg 5

Spinach + Feta Frittata

Spinach, feta & egg 5

We proudly serve eggs sourced from cage-free hens.

HOUSEMADE PASTRIES + MORE

Daily Muffins

Blueberry | Bran | Carrot GF 3

All Butter Croissant

Traditional | Chocolate 4

Einstein Bagel + Cream Cheese 4

Today's Housemade Turnover 4

Ripe Whole Fruit GF 1

Steal Cut Oatmeal

honey, golden raisins, toasted almonds 4

Dannon Oikos Nonfat Greek Yogurt

Plain | Vanilla | Key Lime | Strawberry | Blueberry GF 3

Vanilla Greek Yogurt Parfait

Almond + flax seed granola, fresh berries, honey 6

ALL DAY

SERVED DAILY FROM 11:00 AM – 2:00 AM

SOUP + SALADS

Chef's Daily Soup 4

Chicken Noodle Soup 4

Seasonal Red + Golden Quinoa GF

Greens + toppings, *seasonal vinaigrette* 9

Chef's Turkey Cobb Salad GF

Winter Park blue cheese, applewood bacon, tomato, shaved red onion, hard cooked egg, citrus dressing 10

Caesar Salad

Romaine, croutons, shaved parmesan 8

COLD HANDHELD

Albacore Tuna Salad

Iceberg lettuce, all butter croissant 8

PBJ

Crust-less white bread, jelly 3

CP Roast Beef + Brie

Pickled red onion, horseradish crème, arugula 8

Deli Turkey + Swiss

Arugula, cranberry aioli, flour tortilla wrap 8

HOT HANDHELD

Spicy Italian

Provolone cheese, hot cappacola ham, Geno salami, pepperoni, *giardiniera* 11

Grilled Three Cheese

Aged cheddar, provolone, yellow American, thick sliced deli challah 6

Portobello Mushroom

Mozzarella, pesto, baby spinach, grilled red onion, fire roasted red bell pepper, fresh baked ciabatta 9

Hebrew National Hot Dog

Egg bread bun 4.50

THE CHEF'S PERFECT SANDWICH

OWC sweet rub brisket, 6 hour smoke, sriracha aioli, icebox pickle, *caramelized onion jam*, aged cheddar, bake shop bread 10

Wood and fire. There is perhaps nothing more primal. With the addition of meat and time, comes one of the most enjoyed cuisines in America today. Barbeque. Although the exact origins of the term barbecue are unknown, conventional wisdom dictates that the Spanish, upon landing in the Caribbean, used the word barbacoa to refer to the natives' method of slow-cooking meat over a wooden platform. Growing up in South Louisiana with the heavy Spanish and French influences have crafted our signature sandwich. Laissez le bon ton roulet.

- Chef Eric Martinez

FORK + KNIFE

Braised Short Rib

Garlic whipped potato, seasonal vegetable 18

Brick *Tanglewood Farm's* Chicken

Red + golden quinoa salad + vegetable 18

Ramen Bowl

Spicy miso broth, green onion, baby bok choy, carrot, firm tofu, rehydrated shitake mushroom 10

Classic Lasagna

Traditional pomarola, cheese blend, sausage 14

FLATBREAD

Gluten friendly crust available upon request

Roasted tomato + fresh mozzarella + basil 5

Fontal + parmesan + mozzarella + pepperoni 7

***Calabria* pepper + cheese blend + sausage 7**

SNACKS

SERVED DAILY FROM 6:00 AM – 2:00 AM

Crinkle Cut Fries GF 2

Chickpea Hummus + Crudité

Garden vegetables 5

***Miss Vickie's* Kettle Chips**

Sea Salt | BBQ | Jalapeño 1.5

SWEETS

SERVED DAILY FROM 11:00 AM – 2:00 AM

New York Style Cheesecake 7

Raspberry jelly

Key Lime Dessert Parfait 8

Whipped cream, layered gram cracker

Chocolate Brownie Bites 7

BEVERAGES

SERVED 6:00 AM – 2:00 AM

Royal Cup Medium Roasted Coffee

Regular | Decaf

12oz 2.50 | 16oz 3

Mighty Leaf Hot Tea

Green Tea Passion | Jasmine Mint | Chamomile Citron | Earl Grey

16oz 3

Royal Cup Ice Tea 16 oz 3

Fiji Water 3

Juice

Orange | Apple | Cranberry-Apple 2.5

Soda

Pepsi | Diet Pepsi | Sierra Mist | Ginger Ale

Mt. Dew | Diet Mt. Dew 2.5

WINE + BEER

SERVED DAILY FROM 11:00 AM – 2:00 AM

GF: Items can be made Gluten Friendly.

Locally sourced. Regional flavor. Housemade ingredients.

Delivery is available only for orders charged to the room, and a standard \$5 delivery charge will be included. Pickup is available for orders paid by cash or credit card.

We use containers made with recycled materials.