

# BREAKFAST MENU

## CHOOSE ONE

BREAKFAST QUESADILLA 15

pico, beans, lime crema, chorizo, cheese blend, scrambled eggs

EGGS YOUR WAY 20

two eggs, choice of meat, breakfast potato, toast

SEAFOOD OMELET 28 GF

lobster, crab, onions, peppers

TRUFFLE CHIVE MUSHROOM OMELET 24 VG, GF

crimini mushrooms, parmesan

BISCUITS & GRAVY 16

buttermilk biscuits, sausage chive gravy

CHICK & EGG 19

brioche bun, buttermilk chicken, eggs of easy, bacon, hot honey

BOOZY FRENCH TOAST 18 VG

Texas toast, Irish crème mousse, seasonal berries

AVOCADO TOAST 14 VG

multigrain bread, feta, pepitas, tomato, pickled radish, saba

DUCK FAT GRILLED CHEESE 19

sourdough, boursin, cheddar, parmesan, prosciutto, sunny side up egg

BRUNCH BANANA SPLIT 14 VG, GF

Greek yogurt, coconut granola, seasonal berries, coulis

## SIDES

BACON GF 6

PORK SAUSAGE 5

TURKEY SAUSAGE 5

TOAST 4

BAGEL, CREAM CHEESE 5

SEASONAL FRUIT & BERRIES 8

BREAKFAST POTATOES 8

## **BEVERAGES**

SODA 5

COFFEE 6

SELECT TEAS 5

JUICES 6

EXPRESSO SINGLE 4 DOUBLE 5

## **LITTLE GUESTS**

FRENCH TOAST 11

choice of meat, juice

EGGS 11

breakfast potatoes, choice of meat, juice

VG ~ vegetarian      GF ~ gluten free

\* CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DANA JACKSON general manager

JASON ANTOLAK executive chef

Roí – pronounced (Ro-y) – is the Greek translation of “flow.” Roí denotes harmony between individuals and their surroundings. Roí is about seamless access, a collaboration of movement, and indulgence – a harmony between resort, beach, food, and guest, to create a dining experience that feels connected to the whole experience.