



24 HOURS

TOUCH
TO ORDER

50

BREAKFAST

YOGURT PARFAIT WITH STRAWBERRY AND BLUEBERRY 7

PINEAPPLE STRAWBERRY CUP 4 GF, V

WATERMELON BLUEBERRY CUP 4 GF, V

HARD BOILED EGGS 3 GF

ASSORTED PASTRIES 4 V
Croissant, Danish, or Muffin V

BREAKFAST EGG & CHEDDAR CHEESE SANDWICH ON CROISSANT 8 V
Add Bacon Or Sausage Patty +2

ASSORTED BAGEL WITH CREAM CHEESE 6 V

MARKET OATMEAL 10 DF, V
Steel Cut Oats, Seasonal Fruit, Fruit Compote, Candied Walnuts

SOUP OF THE DAY

Cup 6 Bowl 9

HOT SANDWICHES

HOT CAPRESE 9 V, NUT FREE
Mozzarella, Tomato, Basil Pesto, Ciabatta

TURKEY & BACON 13
Smoked Turkey, Naturally-Cured Bacon, Provolone, Chipotle Mayo, Toasted Ciabatta

CHOPPED BBQ BRISKET 15
Cheddar Or Provolone Cheese, Brioche Bun

COLD SANDWICHES AND SALADS

TURKEY & CHEDDAR ON WHITE BREAD 7

HAM AND SWISS ON RYE 7

TEMPEH WRAP 9 VG
Grilled Tempeh, Tomato, Zucchini, Roasted Red Pepper Hummus, Spinach Tortilla

MARKET CAESAR SALAD 11

MEDITERRANEAN SALAD 12 V, GF
Romaine, Spinach, Tomato, Cucumber, Pickled Onion, Artichoke, Olives, Feta

QUINOA POWER BOWL 13 GF, VG
Kale And Greens, Garbanzo Beans, Peppers, Tomato, Squash

ENHANCEMENTS \$8 EACH
Add Grilled Chicken GF Or Tuna Salad GF

10 INCH PIZZA

CHEESE 15
Mozzarella, Monterey Jack, Cheddar, and Boursin

PEPPERONI 16
Thinly Sliced Pepperoni, House Sauce, Mozzarella

OUR LOCAL SOURCES

LAMBETH GROVES
Vero Beach, Florida
Orange and Grapefruit Juices

HOBY’S HONEY AND GENERAL STORE
Jacksonville, Florida
Locally Handcrafted Jams

AMERICA’S DONUTS
Jacksonville, Florida
Locally Handcrafted Donuts

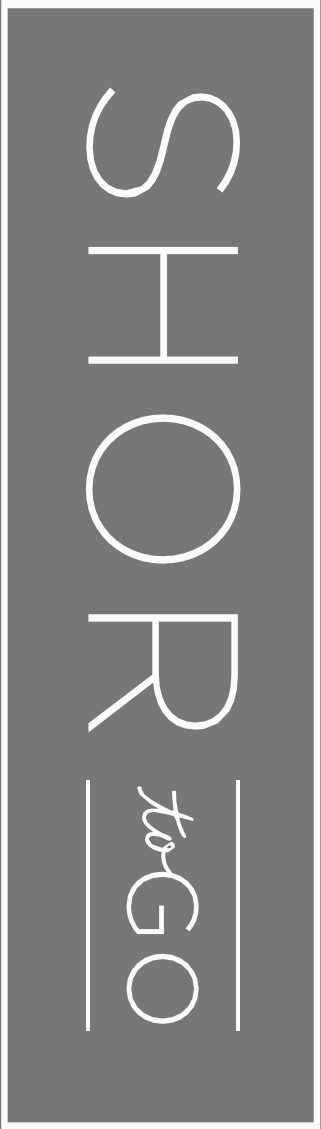
VILLAGE BREAD
Jacksonville, Florida
Breads and Rolls

BLUE BUDDHA EXOTIC FOODS
Jacksonville, Florida
Spices

MAYPORT C&C FISHERY
Mayport, Florida
Seafood

CAHABA FARMS
Odessa, Florida
Micro Greens

CYPRESS POINT CREAMERY
Hawthorne, Florida
Gouda, Havarti, Baby Swiss Cheeses





BREAKFAST

AVAILABLE 6:30AM – 11:00AM

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AVOCADO TOAST 15 ^V Sourdough Toast, Baby Heirloom Tomato, Arugula, Everything Seasoning
Add 1 Egg for +\$3
BUTTERMILK PANCAKES 17 ^V Bruleed Banana, Candied Walnuts, Salted Butter, Warm Maple Syrup
TWO CAGE-FREE EGGSANYSTYLE* 18 ^{GF} Two Eggs Any Style, Choice of Bacon, Pork or Chicken Sausage, Crispy Potatoes
GRAINS AND GREENS BOWL 16 ^{V,G,GF} Red Quinoa, Farro, Black Beans, Roasted Sweet Potato, Chef's Mix Mushrooms, Baby Kale, Salsa Verde
Add 1 Cage-Free Egg +\$3
CREATE YOUR OWN OMELET 19 ^{GF} Three Eggs or Egg Whites, Crispy Potatoes Choose up to 3 Toppings Each Additional Topping +0.75
Spinach Bacon Cured Ham Jalapeños Mushrooms Onions
Peppers Sausage Swiss Cheddar Mozzarella Feta Tomatoes
CHICKEN QUESADILLA 19 Pulled Chicken, Scrambled Eggs, Shredded Cheese, Pico De Gallo, Flour Tortilla, Crispy Potatoes
SIDES
Hyatt Signature Bacon 6 ^{GF, DF}
Pork Sausage 6 ^{GF, DF}
Chicken Sausage 6 ^{GF, DF}
Bagel And Cream Cheese 6 ^V
Cheddar Grits Bowl 6
Crispy Potatoes 6
Fruit Medley 6 ^{VG}
Sliced Avocado 4 ^{V,GF}
English Muffin, Toast, or Gluten-Free Toast 6 ^V

DF=DAIRY FREE V=VEGETARIAN VG= VEGAN GF=GLUTEN FREE

Guestroom deliveries include a 22% service charge, which is provided in full to the staff.

Guestroom deliveries include a \$3.75 delivery fee that is added to the bill, retained by the hotel, and is not a tip or a gratuity for our staff.

**The Department of Public Health Advises: The consumption of raw or undercooked foods may increase your risk of foodborne illness.*

Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

ALL DAY

AVAILABLE 11:00AM - 12:00 AM

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SOUPS & SALADS
SMALL PLATES & DINNER

SEAFOOD GUMBO Fresh Fish and Shrimp	7 CUP / 10 BOWL RICE +3
SOUP OF THE DAY	6 CUP / 9 BOWL
SHOR GREENS 15 ^{GF, V} Mixed Greens, Grilled Peach, Heirloom Tomato, Torn Burrata, Pickled Onions, Torree Pecans, blueberry vinaigrette	
CAESAR SALAD 14 Romaine Lettuce, Shaved Parmesan, Sourdough Croutons, Classic Caesar Dressing	
ADD TO ANY SALAD: ^{GF, DF} Tofu 8 Grilled Chicken Breast 8 Shrimp 8 Mahi-Mahi 11 *6oz Salmon 11 Smoked Trout Dip 8 Pickled Shrimp 8	

FRIED CHICKEN SANDWICH 20 Buttermilk Fried All-Natural Chicken Breast, Pepper Jack, Spicy Buffalo Aioli, Brioche Bun, Cajun Chips
CRISPY FISH SANDWICH 20 ^{DF (GF AVAILABLE)} Fried Cod, Shredded Lettuce, American Cheese, Tartar Sauce, Brioche Bun
SHOR BURGER* 20 Two Strauss Burger Patties, Cheddar Cheese, Lettuce, Tomato. Brioche Roll, Cajun Kettle Chips Beyond Meat® Patty + \$3 Pretzel Bun + \$2 Gluten-Free Bun Available

UPGRADE YOUR CHIPS TO:

Coleslaw / +2 ^V	Pork Belly Brussels Sprouts / +3 ^{GF}
House Salad / +2 ^V	Yukon Mashed Potatoes / +3 ^{GF, V}
Caesar Salad / +2 ^V	Onion Rings / +4
Cup of Soup / +3	Sweet Potato / +4
Waffle Fries / +3 ^V	Fruit / +4 ^{VG}
Seasonal Vegetables +3 ^{VG}	Loaded Waffle Fries +5

BLACKENED SHRIMP AND GRITS 26 Congaree and Penn Rice Grits, Onions, Peppers, Tasso Ham Cream
PURPLE RICE AND QUINOA BOWL 16 ^{V, VG} Black Beans and Corn, Mini Sweet Peppers, Sliced Avocado, Pico De Gallo, Heirloom Tomato
ENHANCEMENTS: ^{GF, DF} Tofu 8 Grilled Chicken Breast 8 Shrimp 8 Mahi-Mahi 11 *6oz Salmon 11 Smoked Trout Dip 8 Pickled Shrimp 8
3 CHEESE MAC N' CHEESE 16 ^V Gemelli Pasta, Heirloom Tomato, Cheddar Cheese Sauce
ENHANCEMENTS: ^{GF, DF} Tofu 8 Grilled Chicken Breast 8 Shrimp 8 Mahi-Mahi 11 *6oz Salmon 11 Smoked Trout Dip 8 Pickled Shrimp 8
CAJUN SEARED SALMON* 26 ^{GF} Sustainable 6oz Salmon, Yukon Mashed Potatoes, Vegetable Du Jour, Cajun Cream

24 HOUR SWEETS

CHOCOLATE TORTE WITH BISCOFF CRUST 8 <i>*Vegan Chocolate Torte Available Upon Request*</i>
BASQUE CHEESECAKE 8 ^{GF,V} <i>Served With Strawberry, Chocolate, Or Caramel Sauce</i>
KEY LIME PIE 8
HYATT JAX SIGNATURE PEANUT BUTTER BALLS 7 ^{V,GF}

BEER AND WINE

LIMITED AVAILABILITY – ASK FOR DETAILS

WINE

	5OZ	7OZ	BTL
SPARKLING			
CANVAS BLANC DE BLANC	10.00		40.00
Blanc de Blancs	9.00		35.00
ROSÉ			
MIRAVAL	14.00	19.00	56.00
FLEUR DE MER	14.00	19.00	56.00
CHARDONNAY			
CANVAS	10.00	13.00	40.00
KENDALL-JACKSON	16.00	20.00	68.00
PINOT GRIGIO			
CANVAS	10.00	13.00	40.00
SANTA MARGHERITA	16.00	20.00	68.00
OTHER WHITES			
CHATEAU STE. MICHELLE	13.00	17.00	52.00
CUPCAKE MOSCATO	11.00	15.00	49.00
RAIMUND PRUM ESSENCE	19.00	25.00	77.00
PINOT NOIR			
CANVAS	10.00	13.00	40.00
BOEN	21.00	26.00	80.00
MERLOT			
CANOE RIDGE EXPEDITION	12.00	16.00	46.00
MALBEC			
CONCHA Y TORO	12.00	17.00	48.00
CABERNET SAUVIGNON			
CANVAS	10.00	13.00	40.00
PASO D'ORO	18.00	24.00	72.00
OTHER REDS			
DECOY RED BLEND	13.00	18.00	52.00
BLACK GIRL MAGIC RED BLEND	16.00	21.00	64.00

BOTTLED BEER

DOMESTIC 7 Budweiser Bud Light Miller Lite Michelob Ultra Yuengling
IMPORT 8 Corona Extra Corona Light Guinness Heineken Stella
CRAFT 8 Buzzin' Bee Duke's Brown Ale Jai Alai IPA Jon Boat Killer Whale Mad Manatee
SELZTERS 8 White Claw Assorted Flavors High Noon Assorted Flavors
NON-ALCOHOLIC 7 Assorted Flavors

24 HOUR BEVERAGES

COFFEE (Regular or Decaffeinated) Grande 3.5 Venti 4

ESPRESSO Single 4 Double 4.75

ASSORTED TEAS Grande 3.5 Venti 4

MILK Whole, Skim, or Soy 4

BOTTLED WATER 4 Sparkling or Still

ASSORTED SODAS 4.5

JUICE 4.25 Orange, Apple, Grapefruit, or Cranberry