



BREAKFAST


BREAKFAST BUFFET 21.95

FEATURING MADE TO ORDER OMELET STATION, HOUSE SMOKED SALMON, ASSORTED PASTRIES, AND SEVERAL HOT SOUTHERN BREAKFAST FAVORITES
CONTINENTAL BUFFET 13.95

FEATURING ASSORTED PASTRIES, CEREALS, FRUITS AND OATMEAL.

OUR ROOFTOP GARDEN AND HONEY BEE HIVE Here at Hyatt Regency Savannah we love local! So much so that we have a rooftop garden providing us with fresh herbs and a bee hive with busy worker bees producing honey. The herbs and honey are hand selected and harvested seasonally by our Executive Chef Alison Houston for use in various Moss + Oak culinary masterpieces and beverages. The symbols below denote their inclusion

bowls

 **GREEK YOGURT 8**
house made granola,
lemon zest, cinnamon peaches,
savannah bee honey

STEEL CUT OATMEAL 8 GF VG
maple sugar, dark cherry compote,
chopped almonds, whole or almond
milk

GRASSFED COTTAGE CHEESE 8 VG
fresh cut apple, bran buds, pure
maple syrup

SOUTHERN CHEESY GRITS 9 GF
cheddar cheese, natural cured
bacon, chive, sautéed greens

bread

SMOKED SALMON HERB BISCUIT 14 GF
lil' moo cheese, garden sprouts,
red onion, tomato, capers

GARDEN VEGETABLE WRAP 13
quinoa, roasted red peppers,
asparagus, green onion, black
beans, cilantro, salsa, spinach
wrap

CHICKEN SAUSAGE CROISSANT 14 *
thomasville tomme, fried egg,
spinach, tomato jam

FARMS HAM PANINI 14 *
swiss cheese, whole grain mustard,
cage free egg, crusty bread


GEORGIA WHITE SHRIMP AVOCADO TOAST 15
crisp baguette, dressed greens

CINNAMON WAFFLE 13 VG
fresh market strawberries,
whipped cream, candied pecans

TRADITIONAL EGGS ANY STYLE 13 GF *
choice of bacon, ham or sausage,
hash brown or cheesy grits

oven skillet

BBQ PULLED PORK 15 GF *
cage free eggs, mustard bbq pork,
caramelized onion, roasted apple,
burnt jalapeno, sweet potatoes

 **GARDEN EGG WHITE OMELET 14 GF**
field mushrooms, tomato, spinach, green
onion, capra gia goat cheese

CAST IRON PANCAKE 8 VG
roasted peaches, pecan crumble,
sweet cream butter

 **LOADED BREAKFAST POTATOES 10**
vidalia onion, bell peppers, sausage gravy,
cheddar

sides



CHICKEN SAUSAGE 4
NATURALLY CURED BACON 4
TWO EGGS ANY STYLE 7

BAGEL WITH CREAM CHEESE 4.50
DAILY BAKERY 4
PORK SAUSAGE OR LOCAL HAM 4

CEREAL OR GRANOLA 7
SEASONAL FRUIT BOWL II
BUTTERMILK BISCUITS AND GRAVY 10

fresh juice

locally sourced fruits and vegetable juices –
ask your server for our seasonal offering 5

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. **GF** = gluten free **VG** = vegan  = rooftop herbs  = rooftop honey bees.
All parties 6 persons or more will have an 18% service charge added to the check.