

Breakfast 630am-1130am

OUR ROOFTOP GARDEN AND HONEY BEE HIVES 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 Ryan Tamaz for use in various Moss + Oak culinary masterpieces and beverages. The symbols below denote their inclusion.

M+O Favorites

Belgian Waffle

strawberry compote, candied pecans and whipped cream
\$14

Loaded Grits **GF**

scrambled egg, cheddar cheese, chopped bacon and green onion
\$13

Biscuits & Gravy

fresh baked biscuits served with housemade sausage gravy
\$12

Yogurt and Granola Bowl **VEG**

greek yogurt, rooftop honey, fresh berries, housemade granola and orange zest
\$11

Classics

**Served with your choice of Grits, Crispy Potato Wedges, or Petite Salad with Lemon Oil*

Two Eggs Any Style

with a biscuit or toast, and choice of bacon or sausage
\$14

Avocado Toast

toasted 12 grain bread, fresh greens and pickled onion
\$12
add a fried egg \$2.50
add smoked salmon \$5

Quiche **GF, VEG**

roasted tomato, caramelized onion, fresh basil and parmesan cheese
\$11

Frittata **VEG**

crimini mushroom, spinach and swiss cheese
\$11

M+O Signature Sandwich

fried egg, tomato bacon jam, local Thomasville Tomme cheese, fresh greens served on a pretzel bun
\$13



Sides

Fresh Fruit Cup
\$3.50

Bacon
\$4

Greek Yogurt and Granola
\$8

Sausage
\$3

Duck Donuts
\$3.50

2 Eggs
\$5

Baked Goods
\$3

Side Potatoes
\$4

Bagel and Cream Cheese
\$4

Side Grits
\$4
Add cheese \$5

Side Toast
\$3

**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

GF = gluten free **VEG** = vegetarian