

## Platinum Breakfast

### PETITE BELGIUM WAFFLES

Mixed Berries, Honey Pearls  
Chantilly Cream

### GF SOUTHERN GRITS

Smoked Chicken, Anson Mills Grits  
Charred Corn, Pickled Green Tomato

### VEGETABLE HASH\*

Two Eggs Your Way, Fingerling Potatoes  
Peppers, Onions, Spinach, Goat Cheese

## IMPRESSIONISM

### THE BALLANTYNE CONTINENTAL

Fresh Fruit Plate, Choice of Pastry  
Choice of Juice and Coffee 14

### COLD CEREAL

Raisin Bran, Corn Flakes, Froot Loops  
Honey Nut Cheerios 5

### GF STEEL CUT OATMEAL

Poached Pears, Smoked Almonds, Sour Cherries 11

### GF AÇAÍ BERRY BOWL

Açaí, Toasted Coconut  
House-Made Granola, Fresh Berries, Banana 15

## EGGS

Choice of Farm Fresh Eggs or Egg Whites

Served with White, Wheat, Rye, Cinnamon Raisin or Gluten Free Toast

### GALLERY SIGNATURE OMELET

Smoked Chicken, Peppers, Pickled Green Tomatoes  
Onions, Local Cheddar, Crispy Fingerling Potatoes 16

### TWO FARM FRESH EGGS "ANY STYLE"

Choice of One Breakfast Meat  
Crispy Fingerling Potatoes 12  
Add Hanger Steak\* 18

### OMELET YOUR WAY Three 14 Five 16

Choice of 3 or 5 Ingredients  
Pulled Smoked Chicken, Chicken Apple Sausage  
Applewood Bacon, Ham, Smoked Salmon  
Onions, Spinach, Tomatoes, Mushrooms, Peppers, Kale  
Goat Cheese, Local Cheddar, Mozzarella  
Served with Crispy Fingerling Potatoes

## PRECISIONISM

### SHRIMP & GRITS

Anson Mills Stone Ground Grits  
Andouille Sausage Cream  
Charred Corn, Crispy Prosciutto 16

### AVOCADO TOAST\*

Avocado Smash, Parsley Pistou, Mustard Leaf, Chia Seeds  
Poached Egg, Ciabatta Bread 17

### JUMBO FLAPJACKS

Buttermilk Pancakes, Honey Butter  
Pear & Cherry Compote, Seed Shatter 12

### CHICKEN AND WAFFLES

Buttermilk Fried Chicken, Honey Waffles, Red Eye Gravy  
Truff Hot Sauce 17

### CRAB CAKE BENEDICT\*

Jumbo Lump Crab Cakes, Fried Green Tomato, Poached Eggs  
Hollandaise Sauce, Crispy Fingerling Potatoes 18

### CHORIZO HASH\*

Choice of Eggs, Chorizo, Crispy Fingerlings, Pico de Gallo  
Smoked Gouda, Avocado Crema, Crispy Corn Tortilla 15

### FRENCH TOAST

Chef's Weekly Inspiration 13

## SIDE STROKES

### FAVORITES

Crispy Fingerling Potatoes / 5  
GF Cheddar Cheese Grits / 5  
GF Regular or Low Fat Yogurt / 5  
GF Seasonal Fruit & Berries / 6

### PASTRIES | 4 Each

Croissant  
Muffin  
Danish  
Toast

### MEATS

GF Applewood Bacon / 6  
GF Chicken Apple Sausage / 6  
GF Canadian Bacon / 6  
GF Sausage Patties / 6  
Vegetarian Sausage Patties / 6  
GF Smoked Salmon / 7

### JUICES

Orange / 5  
Grapefruit / 5  
Tomato / 3  
Pineapple / 3  
Cranberry / 3

### NATALIE'S COLD PRESS

JUICES | 8 EACH  
Strawberry Lemonade  
Blood Orange  
Orange Beet

### HOT BEVERAGES

Illy Coffee / 2.75  
Cappuccino / 6  
Espresso / 4.75  
Herbal Tea / 4  
Latte / 6

### CHEF DE CUISINE

Aaron Winters

### EXECUTIVE CHEF

Ivo Sandra

### EXECUTIVE SOUS CHEF

Mike Bobb

\*Items containing raw ingredients and/or cooked to order. Consuming raw or undercooked meats, poultry shellfish, seafood, or eggs may increase your risk of foodborne illness

ALL PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% SERVICE CHARGE