

BREAKFAST

Served from 7am - 11am

EARLY STARTS

Granola Parfait, Berry and Stone Fruit Confit, Vanilla and Lime Greek Yogurt 18

Overnight Oats, Date, Prune, Fig, Sesame, Pumpkin Seed, Fresh Berries 18 ^v

Crushed Avocado on Nine Grain Toast, Radish, Arugula, Heirloom Tomato 28 ^v
Add Two Eggs^{*} any style +14

Catsmo New York Smoked Salmon^{*}, Cream Cheese, Popup Bagel, Tomato, Caper, Onion, Crumbled Egg 38

Fresh Fruit Plate, Greek Yogurt and Greek Island Honey, Fresh Honeycomb 25 ^(GF)

ENTRÉES

The Benedicts^{*}: Two Poached Eggs^{*}, Hollandaise, Breakfast Potatoes, Watercress Salad with Nueske’s Canadian Bacon 35 *or* Catsmo Smoked Salmon^{*}, Dill and Shallot Hollandaise 39

The Colony Breakfast, Two Eggs any style^{*}, Pork Sausage, Bacon, Mushroom, Grilled Tomato, Breakfast Potatoes; Choice of Toast or Popup Bagel 39

The Full Vegan Colony Breakfast, Vegan Scramble, Torched Avocado, Grilled Asparagus, Tomato, Mushrooms and Breakfast Potatoes, Yami’s Salsa, Toasted Nine Grain Bread 39 ^v

Western Omelet, Ham, Pepper, Mushroom, Onion and Cheddar, Breakfast Potatoes, Petite Salad; Choice of Toast or Popup Bagel 39 ^(GF)

Vegetable Omelet, Spinach, Tomato, Peppers and Goat Cheese, Breakfast Potatoes, Petite Salad; Choice of Toast or Popup Bagel 39 ^(GF)

Strawberry Shortcake Short Stack, Vanilla Pancakes, Macerated Strawberries, Cream Cheese, White Chocolate Feuilletine, Maple Syrup 29

Colony Cereal Crusted French Toast, Caramelized Banana, Pecan Maple Syrup 30
Add: Bacon (2) +8 | Sausage (2) +10

Bacon Wrapped Designer Meatloaf and Gravy, Mashed Potato, Roast Carrots and Leaf Spinach 46

Heirloom Cherry Tomato and Sweet Basil Dolce & Gabbana Pasta, Parmesan, Olive Oil 39; Add Grilled: Shrimp (4) +25
Chicken +22 | 6 oz Salmon +28

SIDES 16

Fries (Add Truffle & Parmesan +6)
Crispy Brussels, Espelette & Agave
Grilled Asparagus
Creamed Spinach
Sauteed Wild Mushrooms
Side Salad *or* Side Caesar
Fresh Fruit

DESSERT 16

Swiftys’ Carrot Cake Terrine, Caramel, Walnut, Orange, Cream Cheese ^(GF)

Key Lime Pie, Kiwi, Mango, Meringue

Tahitian Vanilla Crème Brûlée, Florida Berries, Scottish All Butter Shortbread

IN ROOM DINING

To order, dial “O” on your room phone

LATE NIGHT

Served from 10pm - 12am

SANDWICHES & SUBS 18

Egg Salad and Tomato Jam Sandwich

Curried Chicken Wrap, Yogurt, Almond, Mango, Watercress

Turkey and Swiss Sandwich

Vegan Chickpea Fritter Wrap, Kalamata Olive, Tomato and Cucumber Salad, Cilantro ^v

SALADS 18

Grilled Chicken Caesar Salad, Parmesan, Romaine, Croutons

Colony Cobb, Chicken, Egg, Blue Cheese, Tomato, Bacon, Balsamic Vinaigrette

Garden Vegetable Salad, Marinated Mushroom and Artichoke, Tomato, Cucumber, Lemon Vinaigrette ^v

BEVERAGES

COFFEE & JUICE

Floridian Pink Paradise Pot of Coffee
Small 12 | Large 24

Café Latte 14 | Cappuccino 14 | Espresso 13

Kennesaw[®] Fresh Squeezed Orange or Grapefruit Juice 14

Assorted Juices: Cranberry, Apple, Pineapple, V8, Tomato 9

JUICE PRESS[®] RAW COLD PRESSED JUICE 18 ^v

Mother Earth: Kale, Cucumber, Celery, Swiss Chard, Dandelion, Lemon, Ginger

Doctor Green Juice: Apple, Kale, Pineapple, Lemon, Ginger

GLO: Grapefruit, Lemon, Orange

Love Me: Green Apple, Spinach, Kale, Lemon

HARNEY & SONS TEA 10

Black Teas: Darjeeling, English Breakfast, Decaf Ceylon, Earl Grey Supreme

Green Tea: Organic Green with Citrus & Gingko

Herbal Teas: Chamomile, Peppermint

DAY & NIGHT

Served from 11am - 10pm

STARTERS

Cold Poached Asparagus, Speck Ham, Mustard Vinaigrette, Cantaloupe, Capers, Fennel 30

Poached Key West Pink Shrimp (4), Horseradish Cocktail Sauce, Marie Rose, Lemon 39 ^(GF)

Swiftys’ Crushed Avocado, Tortilla Chips, Agave and Espelette, Pico de Gallo, Yami’s Salsa 35 ^v

Sushi Grade Yellowfin Tuna Tartare, Caper, Ginger, Scallion, Avocado, Wasabi, Yuzu Aioli, Togarashi, Honey Fried Wonton 39

Chicken Liver Pâté, Cornichon, Red Onion Jam, Baby Radish, Mustard, Grilled Bread 27

Chilled Tomato Gazpacho, Red Pepper Relish, Toasted Sunflower Seed, Basil Oil 20

Caramelized Caña de Cabra Goat Cheese, Kale, Sweet Potato, Grape and Pecan Salad, Citrus and Sherry Vinaigrette 32

Sweet Gem Caesar Salad, Garlic Croûtes, Anchovy, Parmesan, Black Pepper 24

Salad Additions: Grilled Shrimp (4) 25
Grilled Chicken 22 | 6 oz Grilled Salmon 28

HAND HELDS

Swiftys’ ½ Pound Burger^{*}, Cheddar, Red Onion Jam, Tomato, Lettuce, Onion Ring, Pickle, Burger Sauce 33; Add: Fried Egg +7
Billionaires Bacon +9 | Avocado +9

Colony Club Classic, Cooked Prosciutto Ham, Roast Turkey Breast, Smoked Bacon, Swiss, Avocado, Heirloom Tomato 35

Choice of Fries, Swiftys’ Slaw or Fruit

ENTRÉES

Swiftys’ Jumbo Lump Maryland Crab Cakes (2), Creamed Spinach, Lyonnaise Potatoes, Tartar Sauce 55

8 oz Prime Filet Mignon, Swiftys’ Fries, Grilled Tomato and Asparagus, Confit Garlic, Peppercorn Sauce 76 ^(GF)

^(GF) Gluten Free | ^v Vegan | Service Charge: A \$8 delivery charge plus 24% gratuity will be applied to every order. Menu subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

When available we always support our local farms—Holman’s Harvest, Swank Farms and Gratitude Farms—for our produce. Juice Press[®] juices are processed in a facility containing tree nuts, peanuts, soy and gluten. All menu items, breads, and baked goods are prepared in facilities where nuts, wheat, dairy, and other food allergens are present. While we make every effort to separate these items, we cannot guarantee that our products will be free from all the major food allergens. 04/29/24