

"Tantalizing taste buds is my passion...watching the delight in people's eyes when they taste a dish for the first time continues to inspire me" – Chef Chris Brown

sips

mimosa 12
champagne and orange juice cocktail

bloody mary 9
vodka and spiced tomato juice cocktail

arise

fonte® coffee 4
assorted juices 5
whole, 2%, skim or soy milk 5
a selection of tea forte® 5
espresso, cappuccino, hot chocolate 5
pastry basket 7
danish, crumb cake, plain and croissant with sweet butter and fruit preserves
assorted breakfast cereals 7
corn flakes, raisin bran, total, cheerios, honey nut cheerios or trix

aside

hybrid berry smoothie 9
blueberry, blackberry, raspberry and passion fruit sorbet - add protein powder 1
toasted nuts and dried fruit granola with milk, yogurt or soy milk 7
fresh fruit yogurts 7
steel cut oatmeal with brown sugar, raisins 6
speckled grits with butter 5
breakfast potatoes 6

zoe restaurant & bar
open daily 7am – 10pm
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awake

fruit salad 12
classic omelette 17
three egg omelet, smokehouse ham and aged cheddar, vine ripe tomato, green onion, breakfast potatoes
nola classic 17
two eggs prepared your way with country hash browns, choice of bacon or sausage, toast
zoë frittata 17
open faced omelet filled with andouille, onions, peppers, shrimp, crabmeat, pepperjack cheese and tomato essence
bayou benedict 17
poached eggs atop pan roasted crab cakes finished with a zesty hollandaise
griddle cakes 12
vanilla butter and warm maple syrup
blueberries, strawberries, banana, chocolate chips 2
belgian waffle 12
bananas foster and whipped cream
chef would love to cook for you 17
try the chef's breakfast special this morning

tempt
taste
sip
savor
zoë