

BREAKFAST MENU

Automatic 18% gratuity added to in room dining orders.

HOT & HEARTY

COUNTRY HARVEST SKILLET \$9.50

sausage, locally grown sweet bell peppers, Vidalia onions, red potatoes and fresh thyme topped with two eggs cooked to order

BAGEL, EGG & SCHMEAR \$8.00

fresh bagel sandwich with fried egg, cheddar and herb cream cheese

BREAKFAST QUESADILLA \$9.00

grilled tortilla folded over a filling of scrambled eggs, cheddar cheese and bacon, served with salsa and sour cream

FLORENTINE OMELET \$8.50

egg whites, sautéed spinach, tomatoes and feta cheese

SUNRISE CROISSANT SANDWICH \$9.00

applewood smoked bacon, farm fresh scrambled eggs and cheddar cheese on a croissant

PANCAKES \$8.00

a hearty stack of three cakes; plain, blueberries or chocolate chips

CIABATTA FRENCH TOAST \$8.50

locally baked Ciabatta slices with pecans, orange butter and maple syrup

QUICK & EASY

AVOCADO TOAST \$7.50

two slices of whole wheat toast with fresh smashed avocado, EVOO, sea salt and pepper.
*add egg 1.50 each

TWO EGGS* \$4.50

farm fresh eggs cooked to order any style with choice of white, wheat or rye toast from our local bakery

LOX & BAGEL* \$9.50

smoked salmon, cream cheese, red onion, capers and dressed baby greens

BISCUITS & GRAVY \$7.00

two southern style biscuits and housemade sausage gravy

YOGURT PARFAIT \$7.00

low-fat vanilla yogurt, granola and locally picked seasonal berries

LOCAL & FRESH COMMITMENT

At Hotel Indigo, we are committed to bringing you the freshest local produce, seafood, dairy, coffee and eggs that North Florida has to offer. We believe that purchasing whole ingredients from nearby family farms and markets is not only better for flavor but also better for our community. Some of our local vendors are: The French Pantry, Martin Coffee Company and Safe Harbor Seafood.

SIDES

Fresh Cut Fruit	\$5.00
Bagel & Cream Cheese	\$4.00
Toast: White, Wheat, Rye or English Muffin	\$3.00
Croissant or Danish	\$3.00
Bacon (3) or Sausage (2)	\$3.50
Kashi Cereal	\$4.00
Oatmeal	\$4.00
Grits	\$4.00

BEVERAGES S L

Martin Coffee	\$2.00	\$3.00
Espresso Drinks	\$3.50	\$4.50
Espresso Shot	\$2.50	
Hot Tea	\$2.00	
Milk	\$3.50	
Orange	\$3.00	
Apple	\$3.00	
Cranberry	\$3.00	
Grapefruit	\$3.00	
V8	\$3.00	
Gatorade	\$3.00	
Bottled Soda	\$2.50	
Fiji Water	\$2.50	
Pellegrino	\$6.00	
Aqua Panna	\$6.00	
Voss	\$6.00	
Red Bull	\$3.00	

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



BREAKFAST

Mon-Fri: 6:30a-11:30a
Sat-Sun: 7a-2p

LUNCH

Mon-Fri: Closed
Sat-Sun: 11a-2p

DINNER

Sun-Thu: 4p-10p
Fri-Sat: 4p-11p

DINNER MENU

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STARTERS

NORWEIGAN SMOKED SALMON* \$10.00

salmon, capers, red onion, & potato cakes served with petite baby green salad dressed in lemon vinaigrette

CHICKEN NACHOS \$10.00

chopped chicken, chipotle and pepper jack queso, shredded romaine, pico de gallo, sour cream, avocado, tortilla chips, lime

BBQ BACON WRAPPED SHRIMP \$9.00

five local Mayport shrimp wrapped in Applewood smoked bacon, served with housemade BBQ sauce

PRETZEL BITES \$7.00

warm bite sized pretzel pieces served with honey mustard dipping sauce

SLIDERS* \$12.00

three mini hamburgers with dijon mustard and dill pickle chips

SOUP & SALAD

Dressings: Blue Cheese, Ranch, Balsamic, Vinagrette, Honey Mustard, Southwest Jalapeno Ranch

SOUTHWEST STEAK \$11.00

seasoned sliced steak, bell pepper, black beans, pico de gallo, cheddar cheese, & tortilla strips atop crisp romaine & mixed greens. suggested dressing: southwest jalapeno ranch

SUMMER CHEF \$10.00

chicken breast, bacon, boiled egg, cheddar, tomato, and avocado, crisp romaine & mixed green

CLASSIC CAESAR* \$6.00

crisp chopped romaine lettuce tossed in our creamy caesar dressing with croutons & parmesan

+ salmon* or Mayport shrimp \$6.00

+ grilled chicken \$4.00

TOMATO BISQUE \$6.00

a hearty bowl of rich and creamy tomato soup served with warm ciabatta bread

HANDHELDS

CLASSIC BURGER* \$10.00

grilled burger, choice of cheese, lettuce, tomato & onion, side of seasoned curly fries.

HOT PASTRAMI \$9.00

Boars Head pastrami & cheddar, served hot on toasted rye, choice of fries, fruit or petite salad

SHRIMP QUESADILLA \$12.00

Mayport shrimp, onions, peppers, cilantro, mozzarella & cheddar cheeses in a flour tortilla. served with fresh salsa and sour cream

CHICKEN WINGS \$9.00

eight chicken wings cooked to perfection. choose: hot, medium, mild, BBQ or sweet chili

CHICKEN SANDWICH \$9.00

grilled chicken breast on fresh focaccia bread with lettuce, tomato, red onion and BBQ remoulade. choice of curly fries or fresh fruit

FLATBREAD PIZZA \$9.00

thin baked flatbread topped with pesto, chicken, fresh mozzarella & a balsamic reduction

ENTREES

PAN SEARED SALMON* \$17.00

pan seared salmon filet with caper aioli served with petite salad, broccoli & warm ciabatta bread

CHICKEN MARSALA \$14.00

chicken, mushrooms in a marsala wine sauce over fettucine with a side of steamed broccoli

CARNE ASADA TACOS* \$9.00

marinated steak, pico, queso fresco, avocado and slices of lime. served with tortilla chips and salsa

PIZZA \$12.00

12-inch cheese, pepperoni or veggie

DESSERTS

CRÈME BRULEE CHEESECAKE \$7.00

BREAD PUDDING \$6.00

our own recipe, served with warm bourbon sauce

CHOCOLATE ESPRESSO TORTE* \$6.00

made in house, this decadent flourless dessert is infused with local espresso and is gluten free

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