

# LETTERPRESS

We feature an all day dining menu all items are available from 7:00 am – 2:00 pm

 Disney Character Breakfast | Sunday 8:30 am - 11:30 am

## OFF TO THE RACES

### THE BREAKFAST STANDARD\* \$17.5

Two Farm Fresh Eggs, Choice of Breakfast Meats, Served with Country Griddled Red Bliss Potatoes & Toast

### EGGS BENEDICT\* \$18

Two Poached Farm Eggs, Canadian Bacon, on Toasted English Muffins, Hollandaise Sauce, Served with our Breakfast Potatoes

### CREATE YOUR OWN OMELET\* (GF)(V) \$18

Choice of 4: Peppers, Spinach, Asparagus, Mushrooms, Onions, Tomatoes, Cheddar, Feta, Swiss, Goat Cheese, Ham, Bacon or Sausage, Served with our Breakfast Potatoes & Toast

### BANANA-NUTELLA FRENCH TOAST (V) \$16.5

Brioche French Toast Layered with Nutella, Brûléed Bananas, Drizzled with Syrup

\*Add a Scoop of Ice Cream: \$2

### BOURBON BUTTERED PANCAKES (V) \$15

Buttermilk Pancakes Layered with Bourbon Molasses Butter, Syrup & Toasted Pecans

\*Add a Scoop of Ice Cream: \$2

### SMOKED SALMON SCRAMBLE (GF) \$17

Goat Cheese, Grape Tomato Relish & Toast

### AVOCADO TOAST\* (V) \$16

Two Eggs Your Way, Multi-Grain Toast, Avocado Mash, Served with a Fresh Fruit Salad

\*Add Smoked Salmon: \$4

### YOGURT PARFAIT (V) \$9.75

Vanilla Yogurt, Fresh Mint, Mixed Berry Compote, House Made Sorghum Almond Granola

## BUFFET

### FULL BREAKFAST BUFFET\* \$29

Enjoy our Full Breakfast Buffet Selection of: Fruits, Cereals, Yogurts, Fresh Daily Baked Breakfast Breads & Pastries, Selection of Hot Entrees, Fresh Juices, Coffee or Tea.

Ask your Server about Eggs & Omelets Cooked to Order

### SUNDAY CHARACTER BUFFET \$35

Enjoy our Selection of: Fruits, Cereals, Oatmeal, Yogurts, & Fresh Baked Breakfast Breads from the Buffet with Juices, Coffee or Tea

### EVERY DAY CONTINENTAL BUFFET \$16

Enjoy our Selection of: Fruits, Cereals, Oatmeal, Yogurts & Fresh Baked Breakfast Breads from the Buffet with Juices, Coffee or Tea

## SIDES

Red Bliss Breakfast Potatoes 5 | French Fries 5 | Seasonal Market Vegetables 6.5  
Bourbon Creamed Corn 6.5 | Chicken-Apple Sausage 6  
Applewood Smoked Bacon 6 | Grilled Ham Steak 6

## THE FUN STUFF

### FLORIDA MIMOSA \$9.25

Sparkling Champagne Served with Fresh Florida Orange Juice

### BUENA VISTA BELLINI \$9

La Marca Prosecco Served with Pureed Peach

### UNLIMITED BUBBLES \$16.5

## REFRESHMENTS

Soft Drinks 4 | Coca Cola Products | Freshly Brewed Iced Tea 4 | Freshly Brewed Coffee/Decaf 4 | Selection of Assorted Juice 4 | Selection of Assorted Teas 4 | Herbal/ Regular/ Decaffeinated Cappuccino/Latte 5

GF=GLUTEN FREE | V=VEGETARIAN

## AFTERNOON NAP

### LETTERPRESS BURGER\* \$16.5

7 oz. Angus Beef, Choice of Cheese, on Toasted Brioche Bun with Lettuce & Tomato, Served with Breakfast Potatoes or French Fries

\*Add a Farm Fresh Egg \$2

### SPICY SHORT RIB HASH\* \$18.5

Asparagus, Mushroom, Onion, Braised Short Ribs, Spicy Potatoes, Two Eggs Your Way, Served with Toast

### COUNTRY CHICKEN & WAFFLES \$18

Crispy Fried Chicken with Bourbon Citrus Maple Syrup & a Bacon-Jalapeño Waffle

### TASSO BISCUITS\* \$16

Two Warm Biscuits Topped with Tasso Ham, Fried Egg & Smoked Cheddar, Served with Breakfast Potatoes

### GRILLED CHICKEN BLT \$15.5

Grilled Chicken Breast, Bacon, Lettuce, Tomatoes, Avocado, Herb Mayo on Brioche Bun, Served with Breakfast Potatoes or French Fries

### VEGETABLE GRILLED CHEESE (V) \$14

Seasonal Market Vegetables, Pepper Jack Cheese, Roasted Red Pepper Aioli on Multi-Grain Bread, Served with Breakfast Potatoes or French Fries

### FLORIDA MARKET FISH SANDWICH\* \$16.5

Mahi Mahi, Old Bay, Remoulade Sauce, Shaved Lettuce, Tomatoes, Brioche Bun, Served with Breakfast Potatoes or French Fries

### CHEFS ARTISAN PIZZA \$16

Chef's Selection of Charcuterie, Herb Ricotta, Baby Kale, Roasted Tomatoes with a Balsamic Drizzle

\*Add a Farm Fresh Egg 2

### SKUNA BAY SALMON \* \$19

Bourbon Creamed Corn, Served with our Seasonal Fresh Vegetables

### CAJUN SHRIMP GARGANELLI \$20.5

Blackened Shrimp, Broccoli, Grape Tomato, Garganelli Pasta, Cajun Cream Sauce

## SALADS N' SUCH

### CHEF DAILY INSPIRED SOUP \$9

Available at 11:00am

### HOUSE CHOPPED SALAD (V) \$14.5

Tomatoes, Cucumbers, White Cheddar, Charred Onions, Torn Croutons, Toasted Pecans, Mixed Greens with a House Dressing

### 50/50 CAESAR SALAD \$12.95

Baby Kale, Romaine, House Croutons & Shaved Parmesan

### SUPER FOOD SALAD (V) \$14.75

Baby Kale, Quinoa, Wild Berries, Avocado, Toasted Almonds, Chia Seed Vinaigrette

### SEASONAL FRUIT PLATE (GF)(V) \$10.5

With Strawberry Puree and Fresh Mint

ADD Char-Grilled Chicken 6 | Char-Grilled Shrimp 7 | Grilled Market Fish 7

## SWEET TOOTH

### BOURBON PECAN PIE \$9

Warm Pecan Pie, Vanilla Bean Ice Cream with Caramel

### CHOCOLATE RASPBERRY CAKE \$9

Layers of Dark Chocolate & Raspberry Ganache with White Chocolate Shavings

### BLOOD ORANGE SPONGE CAKE \$9

Mascarpone Cheese Frosting with Blood Orange Glaze

### FLORIDA KEY LIME PIE \$9

Graham Cracker Crust with Fresh Meringue

18% gratuity on parties of 6 or more will be added to the bill for your convenience.

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