The Lodge Breakfast Buffet 18.50
Enjoy the Chef’s preparation of made to order Fresh Eggs, Gourmet Pancakes, and Build Your Own Omelets. Chef’s daily specialty will be featured as well as Applewood Smoked Bacon, Sage Sausage Links, Scrambled Eggs, Buttermilk Biscuits and Gravy, Belgian Waffles, Callaway Gardens Speckled Heart® Grits, Steel Cut Oatmeal and Country Breakfast Potatoes.
Enjoy our daily Fresh Fruit Smoothie, Organic Fruit Yogurts, Fresh Fruits, imported and Domestic Cheeses. An Assortment of Cereals, House-made Pecan Crunch Granola, Assorted Bagels, Breakfast Breads, and Muffins are available. Coffee, Tea and Fresh Juices are included.

Your Way Omelet 14
Three Egg Omelet Your Way with Country Breakfast Potatoes, Toast, and Muscadine Preserves
Topping Options: Ham, Applewood Smoked Bacon, Onion, Mushroom, Tomato, Spinach, Peppers, Cheddar Cheese, and Pepper Jack Cheese

Lodge Breakfast Plate 13
Two Eggs Your Way, Applewood Smoked Bacon or Sage Sausage Links, Country Breakfast Potatoes, Toast, and Muscadine Preserves

Buttermilk Pancakes 11
Vermont Maple Syrup and Orange Rum Butter

Banana Foster French Toast 12
Flambé Bananas, Candied Pecans, Vermont Maple Syrup, and Fresh Whipped Cream

Traditional Eggs Benedict 14
Two poached eggs, Canadian Bacon, Toasted English Muffin, Topped with Hollandaise Sauce and served with a side of Country Breakfast Potatoes

Azalea Continental 13
Assorted House-made Bakeries, Sliced Fresh Fruit, Brie Cheese, Coffee, and Juice

SIDES

Callaway Gardens Speckled Heart® Grits 4
Steel Cut Oatmeal 4
Fruit Yogurts 5
Toasted Bagel with Cream Cheese 4
White, Wheat, or Sourdough Bread 3
Danish, Biscuits, or Muffins 3
Breakfast Meats 4
Fresh Juices 4
Soft Drinks 3
Coffee, Decaffeinated Coffee, Hot Tea 3

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 10% Gratuity will be added to groups of 8 people or more.