



# 676 Restaurant & Bar

Supporting Our Fabulous Midwest Farm Partners and Great Lakes Fisheries

Omni Hotels believes that breakfast should be a stimulating and healthy start to your day, so we are committed to providing a culinary experience that tempts your palate and challenges the traditional breakfast fare. Combining national trends with regional flavors, we have sourced cage-free eggs raised in nests from Phil's in Forreston, Illinois, organic fiber rich cereals, Wisconsin steel-cut oats, Chef-made gluten-free breakfast breads and our signature blueberry-maple sausage that does not contain hormones or other additives. Chef Wardynski accents your start with honey harvested from his own hive in La Fox, Illinois. Our morning tea features whole leaf teas and rough-cut herbs in silken infusers. We proudly brew Starbucks organic shade-grown coffee. Welcome to 676 and the art of breakfast.....

## The “Art of Breakfast” Buffet

Starbucks Organic Shade-Grown Coffee • Tea Forte Tea • Fresh Sliced Market Fruits • Market Berries • Organic Yogurts  
 Organic Kashi Cereals • Chef-Made Seven Grain Granola • Humanely Raised Bacon & Sausage Links • Signature Blueberry-Maple Sausage  
 Omelet Station Featuring Phil's Cage-Free Eggs • Daily Breakfast Specialty • 676 Potatoes • House Cured Local Meats • Midwest Cheeses  
 Toast-Your-Own Bread & Butter Station • Chicago Bagels • Chef-Prepared Seasonal Jams & Preserves  
 House-Baked Danish • Seasonal Scratch Muffins • All-Butter Croissant  
 Gluten-Free Breakfast Breads • Gluten-Free Cereals 20

## Localvore

### Ted's Organic Local “Grits”

Course Ground Illinois Cornmeal • Roasted Corn • Nueske Bacon • Chive 9

### Fresh Market Fruit Display

Cantaloupe • Honeydew • Pineapple • Market Berry • Vanilla Cream 13

### True Blue Farms Blueberry Flatbread

House Blueberry Jam • Wisconsin Oatmeal Streusel • Lemon Crème Fraiche 14

### Seedling Farm Raspberry Flatbread

Chocolate-Hazelnut Zingerman's Cream Cheese • Brown Sugar Crema 14

### House Charcuterie Board

Prosciutto • Spiced Coppa • Soft Poached Egg • Wild Arugula • Black Mission Fig Jam 16

### Banana Bread Pancakes

Whole Wheat • Cinnamon • Spiced Pecan • Organic Yogurt 16

### Caramel Apple French Toast

Seedling Farm Caramel Apple Jam • Michigan Maple Butter • Aromas of Summer 16

### Buttermilk Pancakes

Living Water Farm Violet-Berry Butter • Market Berry • Pure Michigan Maple 16

### “Prairie Honey” Waffle

676 Prairie Honey Caramel • Whipped Honey Cream • Cinnamon & Sugar Crunch 16

### Midwest Breakfast

Eggs Any Style • Choice of Breakfast Meat • 676 Potato • Juice • Starbucks Coffee 19

### Steel-Cut Wisconsin Oatmeal

Brown Sugar • Cinnamon • Raisin or Greiner's Green Acre Pumpkin “Butter” • Pecan 9

### Mixed Market Berry

Strawberry • Blueberry • Raspberry • Blackberry • Brown Sugar Crema 13

### Smoked Georgian Bay Salmon Flatbread

Herb Zingerman's Cream Cheese • Crisp Caper • Red Onion 15

### Natural Beef Brisket Hash

Soft Poached Egg • Meyer Lemon Preserve Salad 16

### Traditional Eggs Benedict

Nueske Canadian Bacon • Soft Poached Egg • Herb Hollandaise • 676 Potato 16

### Egg White & Wild Mushroom Frittata

Capriole Farm Goat Cheese • Dried Tomato • Wild Arugula 16

### Pick Three Omelet *(please specify cheese)*

Spinach • Asparagus • Mushroom • Onion • Tomato • Pepper • Bacon • Sausage • Ham 16

### Pesto Omelet

Roof-Top Basil Pesto • Mozzarella • Tomato • La Quercia Prosciutto • 676 Potato 16

### Veggie Benedict

Vegetable Breakfast Sausage • Soft Poached Egg • Spinach Hollandaise • 676 Potato 16

### Chicago Strip Steak & Eggs

Eggs Any Style • Black Pepper Tomato • “Hoop House” Asparagus • 676 Potato 20

## Ad Hoc

### 676 Potatoes

Daily Rotation 4

### All Natural Toast & Preserves *(Select One)*

Sourdough • Nine Grain Wheat • Caraway Rye 4

### House-Baked Breakfast Pastry *(Select One)*

Raspberry Danish • Vanilla-Almond Danish • All-Butter Croissant

### Scratch Muffin *(Select One)*

Michigan Blueberry • Banana • Carrot-Apple Bran • Greiner Green Acre Pumpkin 4

### Chicago Bagel & Zingerman's Cream Cheese *(Select One)*

Plain • Whole Wheat • Cinnamon-Raisin 5

### Infused Zingerman's Cream Cheese *(Select One)*

Smoked Salmon • Michigan Blueberry • Chocolate-Hazelnut • 676 Prairie Honey 1

### Midwest Breakfast Meats *(Select One)*

Natural Bacon • Nitrate Free Sausage Link • Blueberry-Maple Sausage • Ham 6

### Alternative Breakfast Meats *(Select One)*

Morning Star Farms Breakfast Sausage • Turkey Bacon 6

### Dry Cereals *(Select One)*

Cheerios • Raisin Bran • Special K • Rice Krispies • Frosted Flakes • Froot Loops • Kashi 6

### Mixed Berry Side

Strawberry • Blueberry • Raspberry • Blackberry • Brown Sugar Crema 7

### Organic Yogurt Parfait

House-Made Seven Grain Granola • Market Berries • Yogurt Choice 9

### “No Fuss” Ruby Red Grapefruit

Peeled & Segmented • 676 Prairie Honey • Mint

## Swing Tops & Smoothies

### Milk *(Select One)*

Almond • Soy • Skim • 2% • Whole • Chocolate 4

### Organic Shade-Grown Coffee or Espresso *(Select One)*

Regular • Decaf 5

### Juice *(Select One)*

Fresh Squeezed Orange or Grapefruit • Carrot • V-8 • Apple • Cranberry • Pineapple 5

### Black Tea Forte *(Select One)*

Earl Grey • Darjeeling • Breakfast • Decaf Breakfast • Currant • Vanilla • Cinnamon • Chai 5

### White, Red & Green Tea Forte *(Select One)*

White • Red • Oolong • Jasmine • Gunpowder • Mango-Peach 5

### Herbal Tea Forte *(Select One)*

Hibiscus • Chamomile • Lemon Vervain • Ginger • Raspberry • Ginger-Lemongrass 5

### Heritage Farm Carrot Smoothie

Young Carrot • Carrot Juice • Soy Milk • Golden Raisin • Lemon 6

### True Blue Farm Blueberry Smoothie

Bluecrop Blueberry • Banana • Wild Blueberry Juice • Blueberry Sorbet 6

### Michigan Cherry Smoothie

Tart Montmorency Cherry • Cherry Juice • Almond Milk • 676 Prairie Honey 6

### Seedling Farm Pear Smoothie

D'Anjou Pear • Vanilla Yogurt • Pear Nectar • Vanilla Bean • Lemon 6

### South Michigan Raspberry Smoothie

Raspberry • Mango • Vitamin Water • Banana 6

### Lemonade *(Select One)*

Traditional • Watermelon-Basil 7

676 & Chef Wardynski believe you should know where your food comes from, who grew it and what is in it.