



# MENU

Welcome to The Hilton Virginia Beach Oceanfront.  
 We Proudly Serve Cage-Free Eggs, Starbucks Coffee, and Tazo Tea.

# BREAKFAST

## RESPONSIBLE

### FRESH FRUIT YOGURT CRUNCH \$12

Fresh Fruit and Berries, Banana, Low Fat Yogurt, House-Made Superfood Granola

### AVOCADO TOAST \$14

Grilled Harvest Bread, Mashed Avocado, Red Onion, Grape Tomatoes, Sliced Cucumber, Poached Eggs, Mixed Greens

### TURKEY AVOCADO EGG SANDWICH \$14

Texas Toast, Roasted Turkey, Avocado, Eggs any Style, Mixed Greens, Lemon Vinaigrette

## TRADITIONAL

### WESTERN OMELETTE \$12

Red and Green Peppers, Red Onion, Ham, Cheddar Cheese, Vegetarian Hash Brown Casserole

### VEGETARIAN OMELETTE \$12

Spinach, Fresh Tomato, Mushrooms, Swiss, Vegetarian Hash Brown Casserole

### HAM & CHEESE OMELETTE \$12

Sugar Ham, Cheddar Cheese  
 Vegetarian Hash Brown Casserole

### \*ALL AMERICAN BREAKFAST \$13

Two Eggs Cooked Any Style, Vegetarian Hash Brown Casserole,  
 Choice of Meat  
 Meat: [Applewood Smoked Bacon](#), [Country Sausage Links](#), [Turkey Bacon](#), [Canadian Bacon](#)

## OFF THE GRIDDLE

### CATCH 31 FRENCH TOAST \$12

Fresh Berries, Maple Syrup

### THE SHORT STACK \$10

Three Buttermilk Pancakes, Whipped Butter, Powdered Sugar, Maple Syrup, Berries

### \*BOARDWALK COMBO \$15

Short Stack, Two Eggs Cooked Any Style,  
 Choice of Meat: [Applewood Smoked Bacon](#), [Country Sausage Links](#), [Turkey Bacon](#), [Canadian Bacon](#)

## INSTINCTIVE

### \*TRADITIONAL BENEDICT \$13

Two Poached Eggs, Toasted English Muffin, Canadian Bacon, Hollandaise,  
 Vegetarian Hash Brown Casserole

### BREAKFAST SANDWICH \$14

Choice of Bread: [White](#), [Wheat](#), [Muffin](#), [Texas Toast](#)  
 Choice of Cheese: [Cheddar](#), [Swiss](#), [American](#)  
 Choice of Meat: [Ham](#), [Bacon](#), [Sausage](#)  
 Eggs Any Style, Vegetarian Hash Brown Casserole

\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.



# MENU

# BREAKFAST

## À LA CARTE

SEASONAL FRESH FRUIT \$4

Pineapple, Cantaloupe, Honeydew, Strawberries

KELLOGG'S COLD CEREAL \$4

\*ONE EGG ANY STYLE \$2

\*TWO EGGS ANY STYLE \$3

BREAKFAST MEAT \$4

Applewood Bacon, Country Sausage Links, Turkey Bacon, Canadian Bacon

TOAST OR ENGLISH MUFFIN \$3

BAGEL WITH CREAM CHEESE \$4

OLD FASHION OATMEAL \$4

Brown Sugar, Raisins, Maple Syrup

## KIDS MENU

FRENCH TOAST \$8

Fresh Berries, Maple Syrup

SILVER DOLLAR PANCAKES \$8

Five Mini Buttermilk Pancakes, Whipped Butter, Powdered Sugar, Maple Syrup, Berries

\*BACON & EGGS \$8

One Egg Cooked Any Style, Bacon, Vegetarian Hash Brown Casserole

## REFRESHMENT

FRESHLY BREWED COFFEE \$4

Regular or Decaffeinated

ESPRESSO \$5

Regular or Decaffeinated

CAPPUCCINO \$5

LATTE \$5

HOT TEA \$4

HOT CHOCOLATE \$4

CHILLED FRUIT JUICE \$4

Orange, Apple, Cranberry, Tomato, Grapefruit

MILK \$4

Whole, Skim, Chocolate

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