

**AVILÈS**  
RESTAURANT & LOUNGE  
*at the Hilton Historic Bayfront*

*Sunday Brunch on the Bayfront*

***Southern Cornbread “French Toast”*** Blackberries, Locally Sourced Honey, Powdered Sugar

***Cuban Benedict*** Smoked Pork Carnita, Sofrito, Poached Eggs, Tostones, Cuban Bread, Chorizo  
Hollandaise

***Boca Grande Benedict*** Habanero Cornbread, Avocado, Sprouts, Crab, Shrimp, Poached Egg, Yuzu  
Hollandaise

***Oysters Benedict*** Blue Cornmeal Oysters, Asparagus, Spinach, Black eye Pea Relish, Poached Eggs, Puff  
Pastry

***Steak & Eggs*** Wagyu Strip Steak, Fontina, Garlic, Serrano, Forest Mushrooms, Marsala Wine, Herbed  
Potatoes

***Brunch Pizza*** Sausage, Bacon, Tomato Concasse, Smoked Cheddar, Spinach, Fried Egg

***Smoked Salmon Pizza*** Sweet Vidalia Onions, Arugula, Fontina, Cured Salmon, Capers, Crème Fraiche

***Southern Soul Breakfast*** 2 eggs, Anson Mill Grits, Apple wood Smoked Bacon, Fried Green Tomatoes  
Edamame Succotash, Country Ham

**SPECIALTY OMELETS**

***Oscar*** Asparagus, Crab, Smoked Gouda, Basil, Lemon Hollandaise

***Western*** Serrano Ham, Cilantro, Fire Roasted Peppers, Salsa Fresco, Lime Crème Fraiche, Manchego Cheese

***Mediterranean*** Artichoke Hearts, Feta Cheese, Spinach, Basil, Kalamata Olives, Mediterranean Salsa

***Creole*** Shrimp, Andouille Sausage, Boursin, Holy Trinity, Jalapeno, Creole Corn and Crab Sauce

***“The Turf” Cobb Salad*** Chopped Greens, Blue Cheese Crumbles, Turkey, Bacon, Avocado, Boiled Egg,  
Asparagus, Cobb Dressing

***“Carbonara Club”*** Chicken, Apple wood Smoked Bacon, Tomato, Onions, Spinach, Rigatoni, Pink Sauce

***Aviles Biscuits & Gravy*** Ham, Homemade Biscuits, Serrano Ham, Chorizo, Poached Eggs, Smoked  
Cheddar, Sausage and Pepper gravy

***Seafood Crepes*** Shrimp, Crabmeat, Spinach, Bechamel, Manchego, Parmesan, Garlic, Florentine

***Specialty Quiche of the Week***- Lorraine, Bacon and Leek, Sausage & Savory Herb or Caramelized  
Onion, Wild Mushroom and Gruyere

***Monte Cristo Sandwich*** French toast, Bacon, Grilled Ham, Scrambled Eggs, Melted Swiss Cheese  
Dusted with Powdered Sugar Served with Strawberry Preserves

***Lemon-Ricotta Pancakes*** Buttermilk Pancakes, Ricotta Cheese, Lemon Zest, Fresh Strawberries

***Eclectic Hash*** Choice of Roasted Beet and Goat Cheese Hash, “Traditional” Corned Beef Hash or Blue  
Crab Hash. Served with 2 eggs, any style and Herbed Potatoes or Anson Mill Grits

***Shrimp and Grits*** Smoked Gouda Anson Mill Grits, Locally Sourced Shrimp, Datil Peppers, Serrano  
Ham, Green Onions, Tomato Concasse, Chorizo Sausage

***Beignets*** In House Created Fried “Doughnuts”, Powdered Sugar, fresh Berries

*\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. A 20% gratuity will be added to parties of 5 or more*

