

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*

