20% gratuity added to parties of six or more

Just like your kitchen at home, featuring a rustic chef’s table filled with your morning favorites

Morning Favorites
- Tomato Soup 11 micro basil, GA olive oil
- She Crab Soup 12 crab claw meat, sherry
- Classic Caesar Salad 13 baby romaine, white anchovies, croutons, aged parmesan

Banana Pudding French Toast 14.5 cinnamon brioche, vanilla wafer crust, banana compote

Smoked Salmon Plate 15 homemade smoked salmon, tomato, capers, onions, eggs, frisée

AG Omelet 15 Decimal Place Farms goat cheese, tomatoes, spinach, onions, breakfast potatoes

Any Way Benny poached eggs, hollandaise, English muffin traditional 22, Niman Ranch pork belly 23, smoked salmon 23, Crab fritter 24

Waffle Fried Chicken 16 our take on a southern classic

Smokin’ Biscuits 18 homemade buttermilk biscuits, sausage gravy, fried egg, Nueske’s bacon, breakfast potatoes

BBQ Chicken Wings 13 blue cheese dressing, celery

The KITCHEN

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Breakfast Buffet 28 Saturday & Sunday 6:30am-12:00pm

Chef Juan Peña

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
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