

BREAKFAST

SERVED DAILY FROM 6:00 AM – 11:00 AM

HANDHELD

BROKEN YOLK PANINI SANDWICH 12

Two eggs, shaved ham, provolone cheese, avocado, griddled artisan loaf

THE "SOUTHERN" 11

Cage-free fried egg, Conecuh sausage, pimento cheese, on a toasted English muffin

BBQ BRISKET BURRITO 12

Tender-smoked brisket, cage-free scrambled eggs, cheddar cheese, salsa

SKILLETS

THE RISE + SHINE* 13

Two eggs any style with crisp hash browns, choice of bacon, turkey sausage, Conecuh sausage or Canadian bacon and toast, bagel or muffin

PANCAKES OR BELGIAN WAFFLES 12

Whipped butter, seasonal berries, maple syrup

BUILD YOUR OWN OMELET GF 14

Choice of whole egg, Egg Beaters or egg whites, choice of three ingredients, served with homestyle potatoes. Tomato, pepper, onion, mushroom, bacon, Conecuh sausage, cheddar, provolone, swiss, chicken sausage.

We proudly serve eggs sourced from cage-free hens.

HOUSEMADE PASTRIES + MORE

YOGURT & GRANOLA PARFAIT, FRESH BERRIES GF 9

OATMEAL, BROWN SUGAR, RAISINS, MILK GF 6

BLUEBERRY MUFFIN 3

CROISSANTS REGULAR OR CHOCOLATE 4

BAGEL WITH CREAM CHEESE 5

Regular | Cinnamon Raisin

APPLE FRITTER 4

SEASONAL MIXED FRUIT GF 6

KIDS' ONLY

All options come with choice of crisp bacon, local Conecuh Sausage or cup of fruit

KIDS PANCAKES OR BELGIAN WAFFLES 8

Maple syrup, butter

KIDS CAGE-FREE EGGS* GF 8

Two eggs any style

*NOTE: *Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*

GF=Gluten Friendly

FUEL FOR THE JOURNEY

Locally sourced, freshly prepared meals, delivered quickly and sustainably packaged to go.

ENJOY A LA CARTE

Press the in-room dining button on the room phone to order, or place your order from anywhere by scanning the QR code below with your mobile device.

Pick up your order at our restaurant or we will deliver to your room. \$5 charge for delivery.**

\$5 F&B House Charge for delivery. The F&B House Charge is not a tip or gratuity and is retained in its entirety by the hotel for administrative/non-labor expenses.

***Delivery may not be available at all times.*



MARRIOTT RESORT
AUBURN-OpELIKA
GRAND NATIONAL

3700 Robert Trent Jones Trail
Opelika, AL 36801
Phone: 334.741.9292

08/2020

A la CARTE



FAST | FRESH | FLEXIBLE

ALL DAY

SERVED DAILY FROM 11:30 AM – 9:00 PM

LEAF

SOUTHERN CAESAR 12

Chopped romaine hearts, pretzel croutons, shaved parmesan cheese, lemon-Caesar dressing

Add grilled or fried chicken 5

Add seared salmon* 9

ICEBERG WEDGE 13

Maple-peppered bacon, blue cheese, grape tomatoes,

fried tobacco onions, house ranch

add grilled chicken 5

Add smoked barbecue pork 5

Add smoked barbecue brisket 7

HANDHELDS

All sandwiches served with house pickles and a choice of hand-cut fries, sweet potato fries, house-fried chips, fruit cup or side salad

ALABAMA STEAK BURGER 13

100% dry-aged angus beef, cheddar, Swiss or blue cheese, lettuce, tomato, onion, Roma bun

Add bacon 2 Add pimento cheese 2

Add avocado 2 Add tobacco onions 2

Add fried cage-free egg 2

BLACKENED FISH SANDWICH 17

Fresh mahi-mahi, avocado crema, bibb lettuce, mango pico de gallo

SOUTHERN CHICKEN SALAD WRAP 13

Alabama pecans, white grapes, bibb lettuce, whole wheat tortilla

HOUSE FLATS

FRESH MOZZARELLA 11

Blistered tomato, basil pesto, baby arugula

BARBECUE PORK 13

White cheddar cheese, tobacco onions, pickled red onion

WILD MUSHROOM 12

Roasted artichoke, tomato, roasted garlic cream

THE CHEF'S PERFECT SANDWICH

14-HOUR BRISKET SANDWICH 14

Spiced pimento cheese, tobacco onions, pickled onion slaw, blackberry barbecue sauce

Our brisket sandwich pays homage to southern ingredients and will tame even the largest of appetites. To have the perfect sandwich, each component needs to work in harmony with each other. We use the best quality beef, seasoned generously with salt and pepper before a 14-hour smoke begins to create a perfectly tender and juicy brisket. The pimento cheese adds a touch of creamy richness stemming from our Southern roots. The lightly-fried onions provide a bit of crunch while the slaw adds brightness to activate the taste buds. The blackberry barbecue sauce brings it all together in perfect harmony with a touch of sweetness, all between two slices of toasted artisan bread. From our kitchen to your memories, what more can you ask for?

– Executive Chef Anthony Shiffer

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FORK + KNIFE

STEAK AND FRITES* GF 28

7 oz. top sirloin steak, blue cheese butter, truffle fries, green beans

POWER BOWL GF 15

Red quinoa pilaf, baby arugula, pickled red onions, butternut squash, Brussels sprouts, chickpeas, feta, balsamic vinaigrette

SHRIMP + PEPPER-JACK GRITS GF 26

Conecuh sausage, corn, tomato ragout

SNACKS

SOUTHERN SPREADS 13

Pimento cheese, roasted peanut hummus, warm flatbreads, pickled vegetables

SMOKED JUMBO WINGS GF 16

Celery, choice of Buffalo, AU-burn or Alabama white barbecue sauce

BBQ PORK QUESADILLA 15

Tender-smoked pork, cheddar cheese, sweet chili glaze, lime crema

HOUSEMADE CREOLE CHIPS 6

Blue cheese dip

TRUFFLE FRIES 6

PERHAPS

SEASONAL FRUIT CRISP 8

Vanilla ice cream, spiced almond brittle

ALABAMA MUD PIE 8

Chocolate pudding, cookie crumbles, Alabama peanuts

VANILLA ICE CREAM GF 5

LARGE CHOCOLATE CHIP COOKIE 5

KIDS' ONLY

PB&J 7

Freshly ground peanut butter, grape jelly, kettle chips

GRILLED CHEESE 7

Sourdough, cheddar cheese, kettle chips

HAMBURGER/CHEESEBURGER* 8

100% angus beef, kettle chips

HOUSEMADE CHICKEN TENDERS 8

Honey mustard, ranch or barbecue, kettle chips

CHEESE OR PEPPERONI FLATBREAD PIZZA 9

LATE NIGHT

SERVED DAILY FROM 9:00 PM – 6:00 AM

SOUTHERN CAESAR 12

Chopped romaine hearts, pretzel croutons, shaved parmesan cheese, lemon-Caesar dressing

Add grilled chicken 5

SOUTHERN SPREADS 13

Pimento cheese, roasted peanut hummus, warm flatbreads, pickled vegetables

SOUTHERN CHICKEN SALAD WRAP 13

Alabama pecans, white grapes, bibb lettuce, whole wheat tortilla

BEVERAGES

ILLY ESPRESSO, LATTE, CAPPUCCINO, AMERICANO 12 OZ. 4.5 16 OZ. 5

FRESHLY BREWED COFFEE

Regular or decaffeinated 12 OZ. 4 SMALL POT 7 LARGE POT 12

JUICE 4

Orange | Grapefruit | Apple | Cranberry | Pineapple | V8®

HOT TEA SELECTION

English Breakfast | Afternoon Darjeeling | Lemon & Orange

Earl Grey | Green | Organic Peppermint** | Organic Chamomile**

Blackberry & Raspberry**

**caffeine free

BOTTLED ARTESIAN WATER 4

SPARKLING WATER 4

MILK 4

Whole | 2% | Skim | Chocolate | Hot Chocolate

SODA 4

Coke | Diet Coke | Sprite | Dr Pepper | Ginger Ale

ALCOHOLIC DRINKS

MIMOSAS

Orange | Cranberry | Apple

GLASS 9 PITCHER 35

BLOODY MARY

Southern 10

Cajun 12

WINE

6 OZ. / 9 OZ. / BOTTLE

SPARKLING

Brut Wycliff, Modesto, Ca

Prosecco Lamarca, Italy

8 / 12 / 32

9 / 13 / 35

WHITES

Pinot Grigio Ca'donini, Pastrengo, Italy

Riesling Firesteed, Willamette Valley, OR

Sauvignon Blanc Kim Crawford, Marlborough, NZ

Sauvignon Blanc Wither Hills, Marlborough, NZ

Rosé The Four Graces Willamette Valley, OR

Chardonnay Ca'donini, Pastrengo, ITL

Chardonnay Argyle Winery, Willamette Valley, OR

Chardonnay Sonoma-Cutrer, Sonoma County, CA

9 / 13 / 35

10 / 14 / 40

16 / 23 / 64

10 / 14 / 40

14 / 20 / 56

9 / 13 / 36

13 / 19 / 52

16 / 23 / 64

REDS

Pinot Noir Firesteed, Willamette Valley, OR

Pinot Noir William Hill, San Miguel, CA

Malbec Altos, Mendoza, ARG

Cabernet Sauvignon Steak House, Walla Walla, WA

Cabernet Sauvignon Louis M. Martini, St. Helena, CA

Merlot Spellbound, Napa, CA

Zinfandel Federalist, Sonoma County, CA

Zinfandel Prisoner Wine Co. "Saldo", St. Helena, CA

Red Blend "Complicated" Napa, CA

11 / 15 / 40

12 / 17 / 48

11 / 16 / 44

9 / 13 / 36

15 / 21 / 60

10 / 14 / 40

15 / 21 / 60

18 / 26 / 69

16 / 23 / 64

BEER CANS/BOTTLES (12 OZ.)

Angry Orchard Hard Cider

6

Corona Extra

7

Michelob Ultra

6

Back Forty Beers (AL)

7

Coors Light

6

Cart Barn Pilsner

Bud Light

6

Freckle Belly IPA

Budweiser

6

Truck Stop Honey Brown Ale

Miller Lite

6

Naked Pig Pale Ale

Stella Artois

7

Yuengling

Heineken

7

Sweetwater 420 Pale Ale

7