



— OMAHA —
SOCIETY
EIGHTEEN FIFTY-FOUR
— 1854 —
— EATERY —

BREAKFAST BUFFET

DINE - IN
6 am - 10 am (Mon-Fri)
6:30 am - 10:30 am (Sat-Sun)

WELCOME TO SOCIETY 1854

between June 11th - June 30th
dine-in breakfast will be buffet style only.

CONTINENTAL | 10

FRUIT

Melons
Berries

TOAST

PASTRIES

OATMEAL

Fresh Berries and Nuts

YOGURT

BEVERAGES

Juices, Coffee, Tea

FULL HOT BUFFET | 17

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

CRISPY BREAKFAST POTATOES

OATMEAL

Fresh Berries and Nuts

FRUIT

Melons and Berries

TOAST

PASTRIES

YOGURT

BEVERAGES

Juices, Coffee, Tea



TO-GO BREAKFAST MENU

CARRY-OUT
IN-ROOM DINING
 6 am - 10 am (Mon-Fri)
 6:30 am - 10:30 am (Sat-Sun)

CLASSIC BREAKFAST

ALL AMERICAN BREAKFAST | 15

Two Eggs Any Style/Breakfast Potatoes
 Choice of Bacon, Chicken Apple
 Sausage or Breakfast Sausage/Toast, Bagel
 or Muffin/Includes Juice or Coffee

GOOD START | 13

Oatmeal or Cold Cereal with Berries or
 Bananas/Choice of Toast, Bagel or Muffin
 Includes Juice or Coffee

THREE EGG OMELETS

Includes choice of Toast & Breakfast Potatoes

CLASSIC HAM & AGED CHEDDAR | 13

Smoked Ham and Sharp Cheddar

FARM VEGETABLE | 12

Mushrooms, Peppers, Onions, Spinach,
 Fresh Mozzarella, Tomato Jam

OMAHA REUBEN | 13

Chopped Corned Beef, Sauerkraut,
 Swiss Cheese, Rye Crouton,
 House Thousand Island

WESTERN | 13

Smoked Ham, Peppers,
 Onions, Sharp Cheddar

SIDES

TWO EGGS ANY STYLE | 4

SAUSAGE LINKS | 5

CHICKEN APPLE SAUSAGE | 5

CRISP APPLEWOOD BACON | 5

BREAKFAST POTATOES | 4

SOUTHERN STYLE BISCUIT | 3

MUFFIN OR ASSORTED PASTRY | 3

SEASONAL FRUIT CUP | 4

MODERN CREATIONS

FAST FARE | 10

Scrambled Eggs, Ham, Cheddar, Breakfast Potatoes

HOUSE MALTED WAFFLE | 10

Berry Compote, Whipped Butter
 & Light Syrup (495 CAL)

EGGS BENEDICT | 16

English Muffin, Canadian Bacon,
 Arugula, Hollandaise

CAPRESE AVOCADO TOAST | 10

Mozzarella, Cherry Tomato, Basil,
 Balsamic Reduction
 *Add Egg | 2

EGG WHITE FRITTATA | 12

Tomato, Spinach, Goat Cheese (300 cal.),
 Choice of Toast

BISCUITS & GRAVY | 10

Southern Style Biscuits,
 Sausage Gravy, Fried Eggs

GREEK YOGURT PARFAIT | 6

House-Made Granola, Fresh Fruit,
 Seasonal Fruit Compote (400 cal.)

SEASONAL FRUIT PRESENTATION | 8 (150 CAL)

BEVERAGES

**ORANGE, APPLE, CRANBERRY,
 PINEAPPLE, GRAPEFRUIT,
 OR TOMATO JUICE | 4**

SMOOTHIE | 7

Yogurt · Chia Seed · Acai Powder,
 Banana, Fresh Berries

SEATTLE'S BEST SIGNATURE BLEND | 4

Regular or Decaffeinated

ASSORTED TAZO TEA | 3

VARIETY OF MILK | 3

SOFT DRINK | 3

BOTTLED WATER | 3
 Still or Sparkling



ALL DAY EATS

DINE-IN
CARRY-OUT
IN-ROOM DINING
11 am - 2 pm & 5 pm - 10 pm (Daily)

STARTERS

CRISPY BRUSSEL SPROUTS | 12

Miso Glaze/Basil/Mint/Toasted/Sunflower Seed

BUTTER BRAISED SHRIMP | 15

Toasted Almond Romesco/Bacon Crisp
Tarragon/Chive Oil

BRAISED PORK BELLY | 11

Cowboy Cassoulet

SHARES

JUMBO WINGS | 13

choice of sauce

K.C. BBQ/Honey Chile/Bufalo/BBQ

HUMMUS | 10

Vegetable Crudité/Grilled Pita/Chile Oil

CAPRESE FLATBREAD | 10

Roasted Garlic/Tomato Confit
Balsamic/Arugula/Mozzarella

SOUP/SALADS

add protein to any salad

Grilled Chicken 4 | Shrimp 6 | Roasted Salmon 6

MIXED GREEN SALAD | 10

Honey Shallot Vinaigrette/Marinated
Tomato/Chevre/Spiced Candied Walnuts

CLASSIC CAESAR | 14

Baby Romaine/Shaved Parmesan/House
Croutons/Creamy Garlic Caesar Dressing

TRUFFLE MUSHROOM SOUP | 8

Shiitake Bacon/Tarragon/Chive Oil

DESSERTS

S'MORES TARTLET | 9

Chocolate, Graham/Toasted Marshmallow

CLASSIC BEIGNETS | 9

Cinnamon Sugar/Caramel Apple Sauce

SQUASH PAVE | 8

Spiced Cake/Butternut Squash Mousse
Brown Butter Gouda Crumb

SANDWICHES

with choice of side

CRISPY CHICKEN SANDWICH | 15

Bacon Aioli/Heirloom Tomato
Butter Lettuce/Brioche

BURDOCK BURGER | 15

Charred Poblano Jam/Smoked Gouda
Butter Lettuce/Crispy Leek/Brioche
add Bacon or Egg | 2

BURDOCK BLT | 14

Bacon/Garlic Aioli/Heirloom Tomato
Arugula/Sourdough

CAPITOL DISTRICT REUBEN | 15

Brisket/Tangy Kraut/House Mustard
Gruyere/Caraway Bread

SIDES

Crispy Fries | Potato Wedges | Onion Rings
House Salad | Seasonal Vegetable
extra side order | 4

DINNER ENTREES

BRAISED SHORT RIB | 31

Creamy Polenta/Balsamic Cipollini Onion
Citrus Roasted Beet/Red Wine Demi-Glace

PAN SEARED SALMON | 27

Spring Onion Couscous
Roasted Asparagus/Pesto Butter

ROASTED HALF CHICKEN | 28

Smashed Red Potato/Maple Glazed Carrot
Citrus Brown Butter Chicken Jus

HOUSE-MADE GARLIC LINGUINE | 19

Charred Scallion Pesto/Tomato Confit
Wild Mushroom/Manchego
add
Grilled Chicken | 6
Shrimp | 8
Roasted Salmon | 9

OMAHA STRIP STEAK | 36

Smashed Red Potato/Roasted Asparagus
Red Wine Demi-Glace



ALL DAY DRINKS

DINE-IN
CARRY-OUT
IN-ROOM DINING
11 am - 2 pm & 5 pm - 10 pm (Daily)

BEER

NEBRASKA CRAFT | 7

- Nebraska Brewing Company IPA | LaVista (6.9%)
- Nebraska Brewing Company Nut Brown | LaVista (4.7%)
- Kinkaidier Brewing Snozzberry Sour | Broken Bow (5.1%)
- Kros Strain Fairy Nectar | LaVista (6.2%)

DOMESTIC CRAFT | 7

- 10 Barrel Cucumber Sour (5.0%)
- Breckenridge Vanilla Porter (5.4%)
- Mango Cart Wheat (4%)
- Blue Moon (5.4%)

DOMESTIC | 6

- Michelob Ultra (4.2%)
- Budweiser (5.0%)
- Bud Light (4.2%)
- Coors Lite (4.2%)
- Miller Lite (4.2%)
- Woodchuck Amber Cider (5%)

IMPORTED | 7

- Stella Artois (5.0%)
- Heineken (5.0%)
- Guinness (4.2%)
- Corona (4.8%)
- Corona Premier (4.0%)
- Corona Seltzer (4.5%)

NA | 6

- O'Doul's Amber (0.5%)

WINE

WHITE

	glass/bottle
Domaine Laurier, Brut	11/40
Alias, Chardonnay	11/40
Chateau Tassin, Bordeaux Blanc	12/44
Le Pianure, Pinot Grigio	10/36
Leonard Kreuzsch, Riesling	13/48
Vouvray, Chenin Blanc	11/40
La Ardilla, Moscato	11/40

RED

Predator, Cabernet	15/56
Bogle, Merlot	9/32
Pessimist, Red Blend	15/56
Sean Minor, Pinot Noir	14/52
Seghesio, Zinfandel	15/56
Decoy, Red Blend	14/52
Yalumba, Shiraz	11/40