

# brunch menu

<b>AVOCADO OMELET</b>	<b>\$13</b>
<i>Avocado, Bacon &amp; Cheddar, Homestyle Potatoes &amp; Fresh Fruit</i>	
<b>VEGETABLE FRITTATA</b>	<b>\$12</b>
<i>Mushrooms, Spinach &amp; Swiss Cheese ~ Homestyle Potatoes &amp; Fresh Fruit</i>	
<b>EGGS BENEDICT</b>	<b>\$12</b>
<i>Poached Eggs, Canadian Bacon &amp; Hollandaise on Toasted English Muffin Homestyle Potatoes &amp; Fresh Fruit</i>	
<b>EGGS FLORENTINE</b>	<b>\$12</b>
<i>Poached Eggs, Fresh sautéed Spinach &amp; Hollandaise on Toasted English Muffin Homestyle Potatoes &amp; Fresh Fruit</i>	
<b>SALMON BENEDICT</b>	<b>\$12</b>
<i>Fresh Salmon, Dill Béarnaise, Caper Relish, Home Potatoes &amp; Mixed Green Salad</i>	
<b>SCRAMBLED EGGS &amp; CHEESE ON CROISSANT</b>	<b>\$10</b>
<i>Homestyle Potatoes &amp; Fresh Fruit</i>	
<b>STEAK &amp; EGGS</b>	<b>\$18</b>
<i>Two Eggs, any style, Homestyle Potatoes &amp; Fresh Fruit</i>	

{Egg whites, add \$2}

## from the griddle

<b>BRIOCHE FRENCH TOAST</b>	<b>\$10</b>
<i>Vanilla &amp; Cinnamon, Fresh Fruit, Maple Syrup</i>	
<b>GRIDDLE PANCAKES</b>	<b>\$10</b>
<i>Fresh Fruit, Maple Syrup</i>	
<b>TWO EGGS</b> <i>Homestyle Potatoes, Fresh Fruit</i>	<b>\$ 8</b>

## Sides

<b>APPLEWOOD SMOKED BACON</b>	<b>\$ 4</b>
<b>ENGLISH MUFFIN or TOASTED PEASANT BREAD</b>	<b>\$ 2</b>

## and then there's...

<b>FRENCH ONION SOUP</b>	<b>\$ 8</b>	<b>ROASTED CASHEWS</b>	<b>\$ 4</b>
<b>SOUP OF THE DAY</b>	<b>\$ 8</b>	<b>OLIVES &amp; CASHEWS</b>	<b>\$ 7</b>
<b>MARINATED OLIVES</b>	<b>\$ 4</b>	<b>FRENCH FRIES &amp; DIPS</b>	<b>\$ 7</b>
<i>Thyme, Rosemary, Garlic, Citrus</i>		<i>Chipotle Citrus Mayo, Garlic Aioli &amp; BBQ Sauce</i>	

## brunch cocktails

<b>PROSECCO</b>	<b>\$ 6</b>	<b>BLOODY MARY</b>	<b>\$ 9</b>
<b>MIMOSA</b> <i>Orange or Pineapple Juice</i>	<b>\$ 8</b>	<b>BOURBON BLOODY MARY</b>	<b>\$12</b>
<b>BELLINI</b> <i>Prosecco &amp; Peach Schnapps</i>	<b>\$ 8</b>	<b>CHAMPAGNE COCKTAIL</b>	<b>\$10</b>
		<i>St. Germaine, Sugar Cube with Bitters</i>	

## shares / small plates

<b>VEGETARIAN MEDLEY</b>	<b>\$14</b>
<i>Eggplant Tapenade, Sundried Tomato Hummus, Cucumber Tzatziki, Warm Pita</i>	
<b>ARTISANAL CHEESE &amp; CHARCUTERIE</b>	<b>\$15</b>
<i>Served with Warm Crusty Bread</i>	
<b>FIG &amp; GOAT CHEESE PIZZA</b>	<b>\$10</b>
<i>Figs, Goat Cheese Crème, Parsley Puree, Prosciutto, Mozzarella, Honey-truffle Glaze</i>	

## salads

<b>MARKET GREENS SALAD</b>	<b>\$ 6 / \$10</b>
<i>Tomatoes &amp; Cucumbers, Honey-Thyme Vinaigrette</i>	
<b>FIG &amp; GORGONZOLA SALAD</b>	<b>\$12</b>
<i>Port-Poached Figs, Fresh Baby Spinach, Candied Almonds, Apples, Mustard Vinaigrette</i>	
<b>BACON CAESAR SALAD</b>	<b>\$13</b>
<i>Applewood Smoked Bacon, Classic Caesar Dressing with White Anchovies, Croutons</i>	
<b>OVEN ROASTED BEET SALAD</b>	<b>\$11</b>
<i>Goat Cheese Crème, Brussels Sprout Leaves, Radishes, Red Onion, Dill, Pine Nuts</i>	

## favorites

<b>MUSHROOM RAVIOLI</b>	<b>\$12 / \$20</b>
<i>Parmesan Cream Sauce, Truffle Oil</i>	
<b>BORDEAUX BURGER</b>	<b>\$15</b>
<i>Grilled Angus Beef, Caramelized Onions, Swiss Cheese, Red Wine-Shallot Bearnaise Aioli, Hand-cut French Fries, Griddled Brioche Bun</i>	
<b>AVOCADO &amp; SWISS BURGER</b>	<b>\$15</b>
<i>Grilled Angus Beef, Chipotle Citrus Mayonnaise, Hand-Cut French Fries, Brioche Bun</i>	
<b>PANKO-CRUSTED SALMON</b>	<b>\$25</b>
<i>Mustard-Honey-glazed Salmon with Panko Crumbs, Ginger Sauce French Green Beans, Shitake Mushrooms &amp; Shallots</i>	
<b>CRISPY-SKIN CHICKEN OVER RISOTTO</b>	<b>\$23</b>
<i>French Chicken Breast, semi-boneless, Tomato &amp; Red Wine Reduction, Mushroom Risotto, Buttered Carrots &amp; Sautéed Spinach</i>	
<b>CHIMICHURRI HANGER STEAK</b>	<b>\$25</b>
<i>Sliced Angus Beef, Fresh herb Chimichurri, Garlic Potatoes with Truffle Oil</i>	