

Brunch Menu

\$32 per guest includes choice of juice, coffee or hot tea, with a basket of pastries.
Please choose one appetizer, one entrée & side(s).

Appetizers

Fruit Salad

seasonal fruit & berries, whipped cream,
mint honey drizzle

French Toast

thick cut french bread soaked in whole
eggs, cream, brandy, brown sugar &
cinnamon, grand marnier butter syrup

Cheese Blintzes

miniature blintzes, strawberry & raspberry
toppings

Foie Gras

seared, brioche toast, over easy egg,
maple glaze

House-Cured Gravlax

half a butter toasted bagel, dill lemon
cream cheese, diced red onion,
diced hardboiled egg, cucumber salad

House Salad

mesclun greens, vegetable garniture,
honey raspberry vinaigrette

Stacked Caesar Salad

romaine, house-made dressing,
marinated tomato, crouton

Market Salad

ask your server for today's selection

Sides

Potatoes Dauphinoise Gruyere

scalloped potatoes, gruyere cheese, cream,
garlic

Potatoes O'Brien

home fried diced potatoes, peppers, onions

Lyonnais Potatoes

Cheesy Grits

Vegetable du Jour

"Taylor Pork Roll"

Biscuit or Bagel

Bacon

traditional center cut, smoked

Turkey Sausage

1 Egg Any Style

House-Made Breakfast Sausage

House-Made Canadian Bacon

House-Made Scrapple

Entrées (choice of two sides)

Salmon Filet

lemon pepper marinated, hollandaise

Seafood Crepe

shrimp, scallops & crab meat rolled in a crepe, nantua sauce

Quiche du Jour

deep dish, eggs, cream, imported cheeses: ask your server for today's selection

Three Egg Omelette

choice of three fillings: bell peppers, onions, mushrooms, tomatoes, scallions, cheddar, swiss, ham, crab, shrimp, spinach

Southwestern Omelette

bell peppers, onions, cheddar & steak

French Toast

thick cut french bread soaked in whole eggs, cream, brandy, brown sugar & cinnamon, grand marnier butter syrup

Waffles

choice of toppings: maple syrup, grand marnier butter syrup, raspberry or strawberry topping, whipped cream, powdered sugar

Sweet Potato Pecan Waffles

maple pecan syrup

Greek Omelette

spinach, feta, tomatoes

Two or Three Eggs

prepared any style

Entrées (choice of one side)

Eggs Benedict

two poached eggs, canadian bacon, english muffin, hollandaise

Crab Cakes Benedict

two poached eggs, english muffin, jumbo lump crab cakes, hollandaise

Fried Oysters Benedict

two poached eggs, fried oysters, english muffin, wilted spinach, hollandaise

House Made Scrapple

red-eye gravy, fried duck egg

Crab Dip Sandwich

jumbo lump crab dip, applewood bacon, fried egg, brioche roll

Shrimp Grits

sautéed shrimp, cheesy grits, spicy tasso pork, tomato sauce

Biscuit with Sausage Gravy & Eggs

open face with two eggs (scrambled or fried)

Seafood Omelette

gruyere cheese, shrimp, scallops, crab, old bay, scallions

Steak & Eggs

steak du jour, two eggs any style, béarnaise or steak sauce

Power Breakfast

sweet potatoes, winter squash, wilted greens, quinoa, two eggs any way

Any selection from our Dessert Tray \$10 or Cheese Plate \$12.5