



Brunch Menu

Price fixed at \$32

Choose one appetizer, one main course & side(s).
Warm pastry served tableside.

Appetizers

Fruit Salad

seasonal fruit & berries, fresh whipped cream, served with a mint honey drizzle

French Toast Slice

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

Cheese Blintzes

miniature blintzes, strawberry & raspberry toppings

Heirloom Carrot Tart

filled with ricotta, egg and almonds

House-Cured Gravlax

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

Foie Gras

lightly seared on brioche toast with over easy egg and topped with a maple glaze

Greens of the Moment

local greens, vegetable garniture, with a light honey raspberry vinaigrette

Market Salad

ask your server for today's selection

Sides

Potatoes Dauphinoise Gruyère

scalloped with gruyère cheese, cream, garlic

Potatoes O'Brien

home fried diced potatoes, peppers, onions

Cheesy Grits

Vegetable du Jour

1 Egg Any Style

Piquillo Pepper Almond Bun

House Made Big Biscuit

Toasted Bagel with cream cheese

Bacon center cut and smoked

House Made Turkey Sausage

House-Made Breakfast Sausage

House-Made Canadian Bacon

Taylor Pork Roll

Main Course (choice of two sides)

French Toast

thick cut French bread, brandy, brown sugar, cinnamon, with grand marnier butter syrup

Traditional Belgian or

Sweet Potato Pecan Waffle

choice of 2 toppings: maple syrup, grand marnier butter syrup, maple pecan syrup, raspberry or strawberry topping, whipped cream, powdered sugar

Latke Waffle

served with gravlax and sour cream

Big Biscuit Sandwich

with egg, cheese and house made charcuterie

Seasonal Ratatouille Toast

whole grain toast slices with house-made ratatouille topped with a fried egg

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, spinach, scallions, cheddar, swiss, feta, ham, steak
*add crab or shrimp \$2

Wild Mushroom Omelette

with goat cheese and parsley

Salmon Filet

lemon pepper marinated with a rich classic hollandaise sauce

Seafood Crepe

shrimp, scallops & crab meat rolled in a crepe with classic Nantua sauce

Main Course (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

Chicken & Waffle of the Month

ask your server for this month's creation!

Crab Dip Sandwich

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

Shrimp and Grits

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

Biscuit with Sausage Gravy

open face with two eggs (scrambled or fried)

Seafood Omelette

gruyère 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

Juice, Hot/Cold Tea or Bottomless Coffee \$2.50