

Sunday, April 28, 2024

Brunch Specials

Soups

Clam Chowder (GF) \$6.50/\$8.50

Roasted Garlic Tomato (GF) \$5.50/\$7.50

Chicken Vegetable (GF) \$5.95/\$7.95

Entrées

Steak and Eggs \$18.50

Grilled 6 oz. Ribeye Steak with Two Eggs Over Easy served with Home Fries and Fresh Fruit

Eggs Benedict \$15.95

Two Poached Eggs on Toasted English Muffins with Black Forest Ham and House-made Hollandaise Sauce served with Home Fries and Fresh Fruit

Belgian Waffle \$14.95

Crispy Belgian Waffle, Made to Order, with Warm Strawberry Compote, Whipped Butter, Pure Maple Syrup, Whipped Cream, and Fresh Fruit

Frittata \$14.95

Spinach, Heirloom Cherry Tomatoes, Cheddar, and Parmesan Cheese Frittata served with Home Fries and Fresh Fruit

Egg Sandwich \$14.95

Two Scrambled Eggs with Applewood Smoked Bacon and Vermont Cheddar Cheese on a Toasted Buttery Croissant served with Home Fries and Fresh Fruit

Desserts

Raspberry White Chocolate Bread Pudding \$8.95

Served with Whiskey Praline Sauce and Vanilla Ice Cream

Chocolate Mousse (GF) \$8.95

Limoncello Mascarpone Cake (GF) \$8.95

Crème Brulée (GF) \$8.95

Cookie Sundae \$8.95

Served with Whiskey Praline Sauce, Vanilla Ice Cream, Chocolate Syrup, Sliced Almonds

Flan (GF) \$8.95

Served with Toasted Coconut Flakes

*Eating certain raw or undercooked foods may increase the risk of foodborne illness.
Please notify your server if anyone in your party has any food allergies.*