



Weekend Brunch - Two Course Menu

Please choose one appetizer and one entree. Includes your choice of coffee, tea, or juice.

APPETIZERS

CHILLED STRAWBERRY SOUP
crème fraîche

SMOKED SALMON CANAPÉS
dill cream cheese, cucumber noodles, toasted bagel chips

PETITE SEASONAL FRUIT PARFAIT
Greek yogurt, granola, local honey

ENTREES

BANANAS FOSTER FRENCH TOAST \$15
sautéed bananas, brown sugar rum sauce, sweet cream

AVOCADO EGGS BENEDICT \$18
two poached eggs, avocado, sugar cane hand-rubbed thick cut bacon, Hollandaise sauce, toasted baguette,
served with breakfast potatoes

CINNAMON SWIRL PANCAKES \$15
sweet cream cheese icing, served with seasonal fruit kabob

SMOKEHOUSE PANINI \$16
apple smoked ham, scrambled eggs, smoked mozzarella, flatbread

FILET EGGS BENEDICT \$24
two poached eggs, center cut Angus filet mignon, Béarnaise sauce, toasted baguette,
served with breakfast potatoes

PORTUGUESE STYLE SKILLET BREAKFAST \$18
scrambled eggs, chorizo, diced potatoes, red and green peppers, and manchego cheese, served in
a cast iron skillet with your choice of English muffin or toast

MIMOSAS & BLOODY MARYS

CLASSIC MIMOSA \$10
Ballatore Gran Spumante, orange juice

TRADITIONAL BLOODY MARY \$11
New Amsterdam vodka, olive skewer

RASPBERRY SUNRISE MIMOSA \$11
Ballatore Gran Spumante, orange juice, raspberry bols

BLOODY MARIA \$11
Corazón blanco tequila, housemade bloody mary mix

THE MOSCATO MIMOSA \$11
Mirrasou Moscato, pineapple juice, cranberry juice

SUNDAY FUNDAY \$46
Bottle of Ballatore Gran Spumante, carafe of orange juice, bowl of seasonal berries

*Please let your server know of any food allergies when ordering and we will be happy to accommodate you.
An automatic 18% gratuity will be added to the total check for parties of 6 people or more.*