

Brunch

Served from 7:00 a.m. to 2:00 p.m. Sundays

Ask your server for today's specials.

GRANOLA AND BERRIES - \$7.25

Our own housemade granola blend of steel cut oatmeal, almonds, walnuts, filberts, coconut, and raisins, layered with fresh berries and lemon yogurt

IRISH OATMEAL BRÛLÉE - \$8.25

Steel cut oatmeal finished with a crisp sugar crust and fresh seasonal berries

PEACH GINGER FRENCH TOAST - \$8.25

Sweet apple bread in a cinnamon batter and finished with caramelized ginger peaches, served with a side of sweet cream

EGGS AND...* - \$8.00

Three eggs prepared to your liking with white cheddar dauphinoise potatoes, your choice of bacon, sausage or ham and toast or an English muffin

SMOKED HAM & WHITE CHEDDAR OMELET - \$9.25

Nueske's smoked ham with white cheddar cheese, our dauphinoise potatoes, your choice of toast or an English muffin

VEGETARIAN OMELET - \$9.50

Seared mushroom, tomato, onion, asparagus, wilted spinach and fresh mozzarella cheese, served with dauphinoise potatoes and your choice of toast or an English muffin

BAJA CRAB CAKE BENEDICT* - \$13.25

Twin crab cakes set on our Baja style cornbread with poached eggs, wilted arugula and an avocado hollandaise, finished with a fresh pico de gallo and fresh fruit medley

QUICHE DU JOUR - \$9.25

Experience our chef's creativity, accompanied by a fresh fruit medley

SMOKED HAM AND CHEESE PANINI - \$9.00

Shaved Nueske's smoked ham with white cheddar cheese & fig jam on your choice of grilled multi-grain or sourdough bread.

CAPICOLLA AND TURKEY PANINI - \$9.50

Roasted turkey breast and Capicola ham with fresh mozzarella, peach chutney & spinach on a grilled herb ciabatta, served with sweet basil aioli.

GRILLED SALMON CAESAR* - \$13.75

An untraditional Caesar Salad of grilled romaine hearts, oil cured olives, grape tomatoes, grated Asiago cheese & Caesar dressing topped with grilled Atlantic Salmon.

WARM CAPRESE SALAD - \$10.00

Grape tomatoes, fresh mozzarella and basil toasted over grilled Italian bread with field greens, dressed in extra virgin olive oil and Balsamic vinegar.

ANDREW'S BLACK ANGUS FILET* - \$15.00

Grilled filet medallions served on brioche with sauce Bordelaise, wild mushroom sauté and crispy fried red onions.

À la Carte

Coffee: Regular or Decaf	\$1.75
Tea: Assorted Flavors	\$3.00
Milk: Whole or Skim	\$2.00
Juices: Orange, Cranberry or Apple	
<i>Small</i>	\$3.00
<i>Large</i>	\$5.00
Scone	\$2.00
<i>White Chocolate Raspberry</i>	
<i>Apple Cinnamon</i>	
<i>Blueberry</i>	
Fresh Fruit	\$4.50
Fresh Berries	\$6.00
Side of Dauphinoise Potatoes	\$3.00
Side of Bacon, Sausage, or Ham	\$3.50
One Egg*	\$2.00
Side of Toast or English Muffin	\$1.75

We will gladly cook with olive oil and substitute egg beaters and accommodate any dietary requests.

** Whether dining out or preparing foods at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*