

## BRUNCH MENU

### EYE OPENERS

<b>Bloody Mary</b>	6
<b>Champagne, Champagne Cocktails, Mimosas</b>	
Glass of champagne, watermelon, pineapple or orange mimosa	6
St Germain, Kir Royale, Pama champagne cocktail	8

### EGGS

all egg dishes are accompanied by seasonal fresh fruit, roasted bliss potatoes

<b>Classic Eggs Benedict</b> english muffin, canadian bacon, asparagus, hollandaise sauce	11
<b>Blue Crab with Bacon Hash</b> poached eggs, sliced tomatoes, basil hollandaise sauce	12
<b>Three Eggs and Bacon</b> eggs your way, smoked bacon or canadian bacon, roasted potatoes	10
<b>Filet and Eggs</b> petite filet medium rare, scrambled eggs with chives, tomato, onion and tarragon sauce	16
<b>Brie &amp; Carmelized Onion Omelette</b> roasted tomato, avocado	10
<b>Mushroom, Broccoli and Chicken Omelette</b> basil pesto sauce, parmesan	11
<b>Fried Egg Sandwich</b> sourdough bread, roasted anaheim chile, bacon, aioli, tomato	10

### FRENCH TOAST & WAFFLES

<b>Pound Cake French Toast</b> bourbon royale, maple, fresh berries, powdered sugar	12
<b>Malted Waffles</b> choice of candied pecan and maple or plain with maple, fresh fruit	11

#### FOR LITTLE TOMATOES

<b>Waffle</b>	5
<b>Strawberry Waffle</b>	6
<b>Scrambled Eggs and Cheese</b>	5
<b>Pancakes</b>	5

#### SIDES

<b>Bacon</b>	4
<b>Seasonal Fresh Fruit</b>	4
<b>Two Eggs</b>	4
<b>Roasted Red Potatoes</b>	4