

Brunch Specials

Breakfast Specialties

All Eggs Dishes Served with Breakfast Potatoes, Seasoned Tomatoes or Fresh Fruit

Bagel and House Cured Gravlaaks

Toasted Bagel, Cream Cheese, Tomato, Red Onion, Capers with Lox and Lemon Zest 9.50

Double Hickory Smoked Bacon & Eggs

Three Eggs Any Style Served with Double Hickory Smoked Bacon and choice of side 11.50

Spanish Scramble

Three Eggs Scrambled with Bell Peppers, Onions, Black Olives and Diced Tomatoes
Served with Avocado, Queso Fresco and Grilled Jalapeno 11.75

Cobb Omelette

Chicken Breast, Green Onions, Avocado, Tomatoes, Bacon and Bleu Cheese 12.50

Egg White Omelette

Mushrooms, Tomato and Scallions with an Avocado, Tomato Salsa & Sliced Tomato 10.75

Eggs Benedict

Two Poached Eggs on Grilled Canadian Bacon and Toasted English Muffin
Topped with Homemade Hollandaise Sauce 14.25

Filet Mignon and Eggs

Filet Mignon with Three Eggs, Any Style 22.75

Handcrafted Brunch Cocktails

Your choice 6.00

Kir Royal

Champagne and Crème de Cassis

Bellini

Champagne Peach Nectar
with Peach Schnapps

Greyhound

Freshly Squeezed Grapefruit and Vodka

Mimosa

Champagne and Orange Juice

Bloody Mary

Vodka with our
Signature Mary Mix

Poinsettia

Champagne and Cranberry Juice