

## Brunch Specialties

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

### Bagel and Lox

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 11.75

### Buttermilk Blueberry Pancakes

Three Pancakes Filled with Blueberries with Maple Syrup Topped with Powdered Sugar 9.50

### Spanish Scramble

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

### Egg White Omelette

Mushrooms, Tomato and Scallions with an Avocado, Tomato Salsa & Sliced Tomato 10.50

### Eggs Benedict

Two Poached Eggs on Grilled Canadian Bacon and Toasted English Muffin Topped with Homemade Hollandaise Sauce 13.50

### 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