



SUNDAY BRUNCH

CINNAMON FRITTERS	Warm, freshly-made fritters rolled in cinnamon & sugar	\$6
FRENCH TOAST	Pugilese French toast served with honey-pear compote & pear-maple syrup	\$10
BRUNCH PIZZA	Rustic flatbread pizza topped with Applewood-smoked bacon, mozzarella, cheddar & two fried eggs	\$12
MUSHROOM & GOAT CHEESE OMELETTE	Three-egg omelette with sautéed mushrooms, Laura Chenel goat cheese & fresh herbs, served with seasoned breakfast potatoes	\$12
PEASANT SCRAMBLE	Certified Angus ground beef sautéed with caramelized onions, baby spinach, mozzarella & three eggs, served with seasoned breakfast potatoes	\$12
QUICHE DU JOUR	A small whole freshly-baked quiche, served with a cup of soup du jour or a side of baby greens	\$12
CALIFORNIA EGGS BENEDICT	Two poached eggs, California asparagus & spinach on ciabatta bread, topped with citrus hollandaise sauce & served with seasoned breakfast potatoes	\$12
TUSCAN EGGS BENEDICT	Two poached eggs & Canadian bacon on ciabatta bread, topped with citrus hollandaise sauce & served with seasoned breakfast potatoes	\$12
CRAB CAKE EGGS BENEDICT	Two poached eggs, & Maryland crab cakes on ciabatta bread, topped with citrus hollandaise sauce & served with seasoned breakfast potatoes	\$14

LITTLE GOURMAND BRUNCH

For children 12 and under

MINI BREAKFAST	One scrambled egg, a slice of Applewood-smoked bacon & a slice of cinnamon toast	\$5
----------------	--	-----

BRUNCH LIBATIONS

O.J.	Fresh-squeezed orange juice	\$3.50
MIMOSA	Prosecco & fresh-squeezed orange juice topped with a splash of Grand Marnier	\$7.00
TEQUILA SUNRISE	Fresh-squeezed orange juice, tequila, & grenadine	\$7.50
MORNING MARTINI	Fresh-squeezed orange juice, vodka, & Grand Marnier in a sugar-rimmed glass	\$8.00
PEASANT BLOODY MARY	A guaranteed eye-opener! Square One Organic Cucumber Vodka, house-made spicy tomato juice, lime & celery	\$8.50