# HAPPY Hafher DAY



Every Brunch will start with homemade coffeecake, fresh fruit du jour, and a selection of juices.

Signature French Roast Coffee & Mighty Leaf Teas



## Soups & Salads

FRENCH ONION: \$13

Sautéed Blend of Hand Selected Onions, 18-Hour House Veal Stock, Toasted Baguette & Brûléed Gruyère.

LOBSTER BISQUE: \$15

Scented with Herbs and Sherry, Garnished with a Homemade Crème Fraïche & Truffle Oil

FRENCH MANOR HOUSE SALAD: \$11 Scarlet Bibb Lettuce, Pickled Shallot, Tomato, Cucumber; Choice of Creamy Citrus & Feta Vinaigrette or Red Wine & Herb Vinaigrette

FETA CITRUS SALAD: \$13 Scarlet Bibb, Orange Suprème, Pickled Shallot Crumbled Feta with a Feta Citrus Vinaigrette

### Brunch Entrées

Old Fashioned Oatmeal: \$25 Served with dried or fresh fruit, nuts, brown sugar and warm milk

\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

### Brunch Entrées (continued)

STUFFED FRENCH TOAST: \$ 27 Stuffed with berry cream cheese. Served with maple syrup or jam.

\*STEAK & EGGS: \$29

bean salsa

Grilled petite filet, choice of two eggs any style. Finished with an au poive.

ANCHO BRAISED BEEF: \$29 Braised Rib, with two eggs sunny side uo. Finished with a charred pineapple & black

\*EGGS BENEDICT: \$25

Poached eggs with your choice of
Canadian bacon or sautéed spinach.
Served open-faced on a toasted
English muffin & topped with a
homemade Hollandaise sauce

\*SHRIMP COCKTAIL: \$27
Two poached eggs served with poached shrimp atop avocado toast

GREEK YORGURT PARFAIT: \$25
Topped with homemade granola & fresh berries

# Pick Your Breakfast Sides:

Choice of: Bacon, Sausage, Canadian Bacon or Turkey Sausage

Choice of: Homefries or Side Salad

Choice of Toast: Country White, Whole Grain Wheat, Rye, English Muffin, Gluten Free Bread



Tables book up quickly for the Jazz Nights. So ask our host today about reserving your table for the next Tuesday on the Terrace!

