



## Sunday Brunch Menu

Served from 11:30am to 3:00pm

### Eye Openers

**Proudly Serving "Illy" Brand Coffee**

**ESPRESSO OR DOUBLE** - Lemon Twist

**CAPPUCCINO** - Espresso, Steamed Whole Milk Foam, Sugar Stick

**CAFÉ LATTE** - Espresso, Steamed Whole Milk, and a light Layer of Foam, Sugar Stick

**MIMOSA WITH CHANDON SPLIT 15**

**ESPRESSO MARTINI (VODKA OR TEQUILA) 16**

**SUPER BLOODY MARY 17**

### Entrées

#### **MIXED BERRY BOWL**

Acai Berry Whipped Greek Yogurt, Bananas, Mixed Berries, Toasted Coconut 15

#### **CORN FLAKE CRUSTED FRENCH TOAST**

Brioche, Applewood Bacon, Honey Spice Butter, Whipped Cream, Maple Syrup 18

#### **BACON, EGG & CHEESE BISCUIT**

Big House-made Biscuit, Folded Egg, Nueske's Applewood Bacon, American Cheese, Russet Potato Hash 18

#### **EXOTIC MUSHROOM & ASPARAGUS OMELET**

Farm Eggs, Gruyère Cheese, Shallots, Baby Greens 19

#### **FRIED SHRIMP & GRITS**

Five Cheese Cream, Chopped Applewood Bacon, Scallions, Charred Tomato 18

#### **CLASSIC EGGS BENEDICT**

Poached Eggs, English Muffin, Canadian Bacon & Hollandaise Sauce, Russet Potato Hash, Fresh Fruit 18

#### **EGGS YOUR WAY**

Two Eggs any Style, Apple-Wood Bacon, Russet Potato Hash, Fresh Fruit 17

#### **FILET MIGNON SCRAMBLE**

Grilled & Sliced Filet Mignon, Scramble Eggs, Potato Asparagus Hash 28

#### **JUMBO LUMP CRAB BENEDICT**

Buttered Crab, English Muffin, Charred Tomato Hollandaise, Russet Potato Hash, Fresh Fruit 28

### Sides

Apple-Wood Smoked Bacon, Canadian Bacon, Fresh Seasonal Fruits, Russet Potato Hash \$7/Each



**SUNDAY FUNDAY – LET’S POP SOME CORKS**  
**25% OFF BOTTLE PRICE**

**CHAMPAGNE**

Henriot, Brut, Souverain, France, N.V. 85<sup>00</sup>/63<sup>75</sup>

Laurent Perrier, France, N.V. 105<sup>00</sup>/78<sup>75</sup>

Laurent Perrier, Ultra Brut, France, N.V. 118<sup>00</sup>/88<sup>50</sup>

Laurent Perrier, Rosé, Brut Cuvee, France, N.V. 145<sup>00</sup>/108<sup>75</sup>

Laurent Perrier, Blanc De Blanc, Brut, France, N.V. 150<sup>00</sup>/112<sup>50</sup>

Moet & Chandon, Imperial, Brut, Epernay, France, N.V. 95<sup>00</sup>/71<sup>00</sup>

Veuve Cliquot, Yellow Label, Brut, Reims, France, N.V. 130<sup>00</sup>/97<sup>50</sup>

Louis Roederer, Rosé, Brut, Marne Valley, France, 145<sup>00</sup>/108<sup>75</sup>

Dom Perignon, Epernay, France 395<sup>00</sup>/296<sup>25</sup>

**SPARKLING WINES**

Domaine Ste. Michelle, Brut, Columbia Valley, WA, N.V. 32<sup>00</sup>/24<sup>00</sup>

Lunetta, Prosecco, Brut, Italy, N.V. 34<sup>00</sup>/25<sup>50</sup>

Mumm, Rose Brut, Napa, California, N.V. 52<sup>00</sup>/39<sup>00</sup>

Schramsberg, Brut Rose, North Coast, California, 86<sup>00</sup>/65<sup>00</sup>

