

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 9.95

Double Hickory Smoked Bacon & Eggs

Three Eggs any style Served with Double Hickory Smoked Bacon 10.95

Buttermilk Blueberry Pancakes

Three Pancakes filled with Blueberries with Maple Syrup, topped with Powdered Sugar 9.95

Spanish Scramble

Three Eggs Scrambled with Bell Peppers, Onions, Black Olives and Diced Tomatoes,
Served with Avocado, Queso Fresco and Grilled Jalapeno 11.95

Egg White Omelette

Mushrooms, Tomato and Scallion, with an Avocado, Tomato Salsa & Sliced Tomato 9.95

Eggs Benedict

Two Poached Eggs on Grilled Canadian Bacon and
Toasted English Muffin Topped with Homemade Hollandaise Sauce 13.95

Corned Beef Hash

Corned Beef, Onion, Potatoes and Bordelaise Sauce
Topped with Two Poached Eggs 13.95

New York Steak and Eggs

Prime New York with Three Eggs, Any Style 21.95

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