



Winter à La Carte Brunch

Every Sunday January-March 2018

\$12.95

All meals begin with pastry basket & assorted preserves for the table, a complimentary Bloody Mary or Mimosa, and includes Coffee and Tea

Eggs All Ways, Always

Poached Eggs

Quinoa Spinach Pancake, Maltaise Sauce O'Brien Potatoes

Duck Hash and Eggs

Free Range Eggs, Duck Hash O'Brien

Steak and Eggs Benedict

Crostini, Filet Medallions, Hollandaise Choron Sauce

Egg Sandwich

Brioche Roll, Cheddar Cheese, Bacon, O'Brien Potatoes

Omelets

Classic French Omelet—Cheddar Cheese, O'Brien Potatoes, Toast

Farmers Omelet—Goat Cheese, Scallion, Spinach, O'Brien Potatoes, Toast

Ham and Cheese — Gruyere Cheese, Ham, O'Brien Potatoes, Toast

Standards, Salads, Sandwiches & Light Fare

Classic Quiche Lorraine

Onion, Bacon, Gruyere Cheese

Grand Marnier French Toast

Texas Style Toast, Powdered Sugar

Ole Fashion Biscuits and Gravy

Biscuits, Sausage Gravy, Two Eggs Your Way

Bagel and Lox

Smoked Lox, Capers, Egg, Onion, Tomato

Roasted Beet Salad

Red & Golden Beets, Arugula, Goat Cheese, Candied Walnuts, Pumpkin Oil

Garden Salad

Tomatoes, Cucumbers, Onions, Carrots
Croutons and olives

Add to any Salad: Chicken 3- Shrimp 4- Steak 6-

Wild Game Charcuterie Board

Andouille, Chorizo, Duck Prosciutto, Boar Salami, Wild Hibiscus, Whole Grain Mustard

Focaccia Grilled Cheese

Goat Cheese, Tomato, Arugula, Provolone, Belgian Fries

Fish & Chips

Beer Battered Red's Best with Belgian Fries

Sides and Add-Ons

Eggs -3 Duck Hash O'Brien -5 Bacon -3 Maple Sausage -3 O'Brien Potatoes -4