

BRUNCH FEATURES

11 am to 2 pm

Omelette Bar \$14.95

seasonal fruit, homefries

choose three: cheddar, swiss, feta, roasted tomatoes,
mushrooms, spinach, bell peppers, roasted sweet onions,
applewood smoked bacon, black forest ham
extras 0.95 each

Cast Iron Skillet Frittata \$14.95

chefs selection, baked to order, served with field green salad

Eggs Benedict \$14.95

grilled canadian bacon served on english muffins, topped with two poached eggs and lemon hollandaise sauce, served with seasonal fruit and home fries

Crab Cakes Benedict \$17.95

two crab cakes seasoned and seared, served on english muffins,
topped with two poached eggs and lemon hollandaise sauce,
served with seasonal fruit and home fries

Filet Benedict \$18.95

two filet medallions seasoned and grilled, served on english muffins,
topped with two poached eggs and lemon hollandaise sauce,
served with seasonal fruit and home fries

BRUNCH COCKTAILS

Fresh Pressed Mimosa \$11

fresh hand pressed orange juice, lamarca prosecco

Ketel One Bloody Mary \$9

ketel one, house-made bloody mary mix, celery, olives

Bacon and Eggs Bloody Mary \$13

the botanist gin, house made bloody mary mix, bacon, hard boiled egg,
english muffin crostini, smoked sea salt & spice rim