



Brunch Menu **Delivery or Take Out**

includes ~

Freshly squeezed *Orange juice* or *Ruby Grapefruit juice*

Mimosa ~ Bloody Mary ~ Virgin Mary

Cinnamon infused breakfast Pastry

Fresh creamery & butter

Smokin' Seafood Sampler

Thinly sliced Norwegian 'cold' method smoked salmon ~ smoked trout
& smoked peppered mackerel served with cucumber salad & horseradish cream

Rum Spiked French Toast - two ways

Our own special recipe with cinnamon & nutmeg, rum, infused egg batter, browned with butter ~ maple syrup ~
Irish Banger Sausages

Fusion Eggs Benedict

Poached eggs riding on toasted English muffin, with ***Canadian Bacon*** or ***Crabmeat***
and fresh spinach topped with our homemade béarnaise ~ roasted fingerlings

Omelets ~ choose your style

Western caramelized onion, green pepper, and Ham folded into a fluffy egg omelet
With Jarlsberg Swiss Cheese & crispy home fries

Ripe tomato with provolone & leaf basil ~

with crispy home fried potatoes

Have a ***favorite Omelet?*** ~ just ask, we're happy to make it 'your way'

Steak and Eggs

Filet Mignon tail charcoal grilled to your preference - served with mini cheese omelet
grille roasted fingerling potatoes

Crab Crêpes a lá riche

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab tossed in a light tomato &
scallion butter – drizzled with a leek champagne buerre blanc ~ Asparagus

N'Orlean Omlette Vintage Favorite

Smokey Andouille sautéed with red bell pepper and caramelized onion
Stuffed into an organic egg omelet with ***pepper jack cheese***
Served with creole fried potatoes

To finish your meal. . .

Fresh Fruits and Cheese Selection

Cypress Grove Midnight Moon (NL, for Humboldt, CA -Goat's milk)
fresh strawberries

\$ 30. – per person

