

APRIL 18TH FROM 10AM – 2PM

SUNDAY BRUNCH

ALL PLATES COME WITH HASH BROWNS AND FRUIT

OMELET \$8

(.50 FOR VEGGIES & \$1.00 FOR PROTEIN)

**CHOICE OF ANY OR ALL: SHREDDED CHEESE, ONIONS, PEPPERS,
JALAPENOS, MUSHROOMS, BACON, SAUSAGE & HAM**

BISCUITS AND GRAVY \$10

HOMEMADE BUTTERMILK BISCUIT TOPPED WITH HOMEMADE SAUSAGE GRAVY

EGGS BENEDICT \$12

2 POACHED EGGS, HAM, HOLLANDAISE SAUCE

SERVED ON BISCUITS

SUBSTITUTE CRAB CAKES FOR HAM FOR \$5 EXTRA

AVOCADO TOAST - \$10

**CRISP WHOLE GRAIN BREAD TOPPED WITH FRESH AVOCADO
AND POACHED EGG. SEASONED WITH HOUSE MADE
EVERYTHING SEASONING – COMES WITH SALAD**

QUICHE OF THE DAY \$10

A QUARTER OF OUR ONE-OF-A-KIND QUICHE

STEAK AND EGGS \$15

10 OZ FLAT IRON STEAK AND SCRAMBLED EGGS

DEEP-FRIED CROISSANT \$12

**HOMEMADE CHOCOLATE FILLED CROISSANT BATTERED AND DEEP FRIED THEN
DUSTED WITH CINNAMON AND POWDERED SUGAR SERVED WITH WARM MAPLE
SYRUP**

RESERVATIONS RECOMMENDED - 540.825.1746