



SUNDAY BRUNCH

SAMPLE MENU. SELECTIONS SUBJECT TO CHANGE

APPETIZERS

- French Escargot...17.95
- Hawaiian Ahi Sashimi...24.95
- Crab Cakes with Basil Aioli...21.95
- Chilled Prawn Cocktail...16.95
- Penn Cove Oysters (6) on the Half Shell...19.95

SELECTIONS

includes Assorted Brunch Breads with Pistachio Butter, Fruit Preserves and Seasonal Fruits

29.95

- Brioche French Toast Stuffed with Mascarpone; Warm Apples with Cinnamon, Maple Syrup
 - Huevos Rancheros with Spicy Black Beans; Queso Fresco, Roasted Jalapeno
 - Frittata with Ham, Bacon and Spinach; Hollandaise Sauce
 - Open-Faced Omelet with Smoked Bacon; Fontina Cheese, Crimini Mushroom, Roasted Peppers
 - Classic Eggs Benedict; Poached Farm Eggs, English Muffin, Hollandaise Sauce
 - Prime New York Steak & Eggs; Roasted Potatoes
 - Grilled Salmon Salad with Spinach; Bacon, Cucumber, Tomatoes, Feta Cheese
 - English Muffin Brunch Burger; Cheddar Cheese, Sunny-Side-Up Farm Egg
- shared entrée...10.00

Bloody Mary...11.00

The Vintage Press Mimosa...11.00

Gin Orange Press
Beefeater Gin, Orange Juice, Powdered Sugar, Club Soda...13.00

Irish Coffee...11.00

Mr. V's Coffee
French Roast, Amaretto, Cinnamon, Fresh Cream, Oranges...13.00

Ramos Fizz
Beefeater Gin, Lemon and Lime Juice, Granulated Sugar, Egg White, Fresh Cream,
Orange Flower Water...13.00