



SUNDAY BRUNCH

SAMPLE MENU. SELECTIONS SUBJECT TO CHANGE

APPETIZERS

Wild Mushrooms in Puff Pastry, Tarragon, Cream...14.95

French Escargot...17.95

Chilled Prawn Cocktail...17.95

Fanny Bay Oysters on the Half-Shell, Shallot Mignonette...21.95

SELECTIONS

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

29.95

Grand Marnier French Toast with Duck Confit, Mascarpone, Candied Orange

Sourdough Belgian Waffle with Fresh Berries, Pure Maple Syrup

Huevos Rancheros with Spicy Black Beans, Queso Fresco, Roasted Jalapeno

Open-Faced Omelet with Smoked Bacon, Fontina Cheese, Crimini Mushroom, Roasted Peppers

Classic Eggs Benedict: Poached Farm Eggs, English Muffin, Hollandaise Sauce

Prime Top Sirloin Steak & Eggs, Roasted Potatoes

Grilled Salmon Salad with Spinach, Bacon, Cucumber, Tomatoes, Feta Cheese

English Muffin Brunch Burger, White Cheddar, Over Easy 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...14.00

Irish Coffee...12.00

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...14.00