



# Brunch Menu

*Sundays 11 am - 2:30 pm*

## **Farmer's Classic**

two eggs any style, applewood smoked bacon, served with breakfast potatoes and your choice of english muffin or wheatberry toast 9

## **Create your Own Omelet**

choice of three ingredients: ham, cheddar, goat cheese, feta, spinach, potatoes, two pc. Crispy applewood smoked bacon and wheatberry toast 10

*Additional items .50 ea*

## **Blackened Shrimp & Chorizo-Cheddar Grits**

zesty blackened shrimp sautéed with onions, peppers, chorizo, and creole seasoning served with creamy cheddar grits and crispy chorizo 11

## **Creme-Brûlée French Toast**

challah French toast with cinnamon-whipped cream and maple syrup served with two slices of apple-smoked bacon and fresh fruit 10

## **Eggs Benedict with Smoked Salmon or Crab Cakes**

two pan seared crab cakes or alaskan smoked salmon, over a bed of fresh spinach, topped with poached eggs, smoked canadian bacon & creamy hollandaise sauce and served with breakfast potatoes 13

## **Traditional Egg's Benedict**

toasted english muffins, canadian bacon, poached eggs, breakfast potatoes and creamy hollandaise sauce 10

## **Mediterranean Flatbread Benedict**

roasted peppers, arugula, crumbled feta, poached eggs and hollandaise sauce on flat bread with breakfast potatoes 13

## **Corned Beef Potato Pancake Benedict**

corned beef, poached eggs, and hollandaise sauce served on a potato pancake with fresh fruit 13

## **Eye Openers 7**

Hibiscus Mimosa  
Classic Mimosa

Executive Chef Dennis Lott  
Thank you for dining with us!