

Grapevine Cafe

Brunch Menu

Sundays 11 am - 2:30 pm

Farmer's Classic

two eggs any style, apples-wood smoked bacon, served with breakfast potatoes and your choice of english muffin or wheatberry toast \$8.99

Create your Own Omelet

choice of three ingredients: ham, cheddar, goat cheese, feta, spinach, tomatoes, mushrooms, onions, bacon. served with breakfast potatoes, 2 pc. crispy applewood smoked bacon, and wheatberry toast \$9.99

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 \$10.99

Creme Brûlée French Toast

challah french toast with cinnamon-whipped cream, and maple syrup. served with two slices of apple-smoked bacon & fresh fruit \$9.99

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 and creamy hollandaise sauce. served with breakfast potatoes \$12.99

Traditional Egg's Benedict

toasted english muffins, canadian bacon, poached eggs, breakfast potatoes, and creamy hollandaise sauce \$9.99

Mediterranean Flatbread Benedict

roasted peppers, arugula, crumbled feta, poached eggs and hollandaise sauce on flat bread with breakfast potatoes \$12.99

Corned Beef Potato Pancake Benedict

corned beef, poached eggs, and hollandaise sauce served on a potato pancake with fresh fruit
\$12.99

Eye Openers \$5.99

Hibiscus Mimosa

Classic Mimosa

Certified Executive Chef: Ercan Ekinici