

Sunday Brunch - Spring 2009

SALADS

MARKET FRESH FRUIT SALAD
*wild flowers honey dressing
with yogurt and chef Peter's granola*
\$4.50

SUNDAY SALAD
*port poached pear, mesclun, goat cheese
balsamic vinaigrette*
\$5.50

ARUGULA SALAD
*late harvest wine poached raisins,
manchego cheese, meyer lemon,
extra virgin olive oil*
\$4.50

SMOKED SALMON
*bagel, capers, red onion,
fresh tomato, cream cheese*
\$9.50

B.L.T.
applewood smoked bacon, avocado
\$7

SOUP

CORN AND CRABMEAT
BISQUE*
cup
\$3.50

SANDWICHES

SUNDAY BURGER*
black angus, bulkie roll
\$8

STEAK SANDWICH*
*black angus sirloin,
caramelized onions, baguette*
\$11

**PANCAKES &
FRENCH TOAST**

PANCAKES
blueberries or bananas
\$8

ORANGE FRENCH TOAST
chef Peter's brioche, grand marnier dipped
\$8.50

BENEDICT

TRADITIONAL
canadian bacon
\$8

FLORENTINE
spinach
\$7.50

SMOKED
smoked salmon
\$9

OMELETS

BUILD YOUR OWN
*bacon, sausage, ham,
smoked salmon, spinach, mushrooms,
tomato, onions, cheese*

3 EGGS
\$8.50

EGG WHITES
\$8

HUEVOS

HUEVOS RANCHEROS
salsa, tortillas, beans, queso fresco
\$9

HUEVOS FLAMENCOS
*poached in tomato sauce,
jamon serrano, sourdough bread*
\$10

HUEVOS MONTANEROS*
*over easy, black angus steak, house
parmesan cheese fries*
\$12.50

IF YOU MUST
*2 scrambled, bacon,
sausage or ham, home fries*
\$7.50

**Consuming raw or undercooked
meats, poultry, seafood or eggs may
increase your risk of foodborne illness.
Please notify server of any food
allergies or dietary needs.*