

SUNDAY BRUNCH BUFFET

SUNDAYS 10AM - 2PM | ADULTS \$42 | CHILDREN (12 & UNDER) \$20

OMELET STATION

Made-to-order Eggs & Omelets

Assorted condiments to include:
Cheddar & Pepper Jack Cheeses
Mushrooms | Onions
Peppers | Spinach | Tomato
Bacon | Ham

CARVING STATION

Roasted Sirloin Tip* with
au jus
Honey Glazed Ham

BELGIAN WAFFLES

Made-to-order petite Belgian waffles

Served with choice of topping:
Strawberry
Blueberry
Traditional Maple Syrup
Whipped Cream

COLD SEAFOOD DISPLAY

Oysters on the half shell*
Peel & Eat Shrimp* with
Traditional Garnishes
Char Crust Tuna*
Smoked Trout*

ENTRÉES

Fresh Scrambled Eggs
Biscuits & Gravy
Applewood Smoked Bacon
Sausage Links
Homestyle Fries
Seasonal Vegetable
Maple Glazed Salmon
Herbed Chicken Breast
Thai Chicken Wings
Popcorn Shrimp
Mac & Cheese in Lobster Cream Sauce

ON THE COLD SIDE

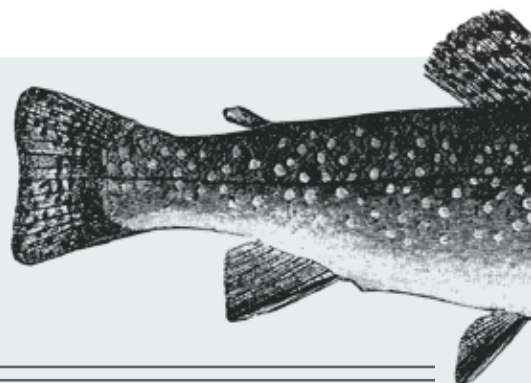
Assorted Artisan Cheeses
Fresh Fruit
Assorted Muffins, Pastries & Bagels
Smoked Salmon
Tomato Mozzarella Salad
Caesar Salad

DESSERTS

Carrot Cake†
Assorted Dessert Breads
Bread Pudding
Assorted Cookies
Chocolate Covered Strawberries
Assorted Panna Cotta

*These items can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

† We use nuts and nut-based oils in our menu items. If you are allergic to nuts or any other food, please let us know.



BRUNCH COCKTAILS

SPICY BLACKBERRY MARGARITA Calirosa Rosa Blanco Tequila infused with fresh, sliced jalapeños, St-Germain Elderflower Liqueur, lime juice, simple syrup, blackberries 14

BRISTOL BLOODY MARY Choice of vodka and seasoned rim, celery, lime, olives, bacon 12

EMPIRE STATE OF MIND Angel's Envy Bourbon Whiskey, lemon, simple syrup, red wine float, Amarena cherries 15

LAVENDER DROP Stoli Blueberi Vodka, lavender simple, fresh-squeezed lime juice, crème de violette 13

MIXED MESSAGE Tito's Vodka, blackberry balsamic shrub, orange bitters, ginger ale 13

SPARKLING BLACKBERRY MARTINI Stoli Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, prosecco 13

MANGO TANGO 818 Reposado Tequila, Ancho Reyes Chile Liqueur, mango, lime, Tajín rim, Dos Hombres Mezcal mist 14

EASTSIDER Hendrick's Gin, cucumber, fresh-squeezed lime juice, fresh mint 14

PINEAPPLE MARTINI Tito's Vodka & triple sec infused with fresh pineapple 13

MAPLE BACON N' BOURBON Woodford Reserve Bourbon, orange bitters, maple syrup, Amarena cherries, bacon, sea salt sprinkle 15

TRADITIONAL MIMOSA Domaine Ste. Michelle Brut, orange juice 7.5

CAPPUCINOS & SPECIALTY COFFEES

ESPRESSO 4 | CAPPUCINO 4.5

IRISH COFFEE (Jameson or Bushmills) 13.5 | BUTTERNUT (Frangelico, Butterscotch & Brandy) 13.5

ORANGE GLAZE (Kahlua & Grand Marnier) 13.5

SWEET TOOTH (Amaretto & Raspberry) 12.75 | TWIST (Tuaca & Dark Crème de Cacao) 12.75

TEA FORTÉ

TEA OVER ICE 4.5

GINGER PEAR (organic white tea) sweet pear, blackberry leaves, lemon balm, ginger

RASPBERRY NECTAR (organic herbal tea) a refreshing blend of hibiscus, raspberries, apple & orange

BLUEBERRY MERLOT (organic herbal tea) a sweet but savory blend of blueberries, hibiscus & sage

SERVED HOT 4.5

EARL GREY (organic black tea) timeless expression of robust Assam & Italian bergamot

WILD BERRY HIBISCUS (organic herbal tea) a berry blend, hibiscus & rosehip

CHAMOMILE CITRON (organic herbal tea) chamomile, rosehips, lemongrass, hibiscus & lemon verbena

MOROCCAN MINT (organic green tea) hand-rolled gunpowder tea & cooling mint

DECAF BREAKFAST (organic black tea) rich, rasiny, deep Ceylon

SUNDAY ONLY

HALF PRICE BOTTLES OF WINE UNDER \$100.

25% OFF BOTTLES OF WINE \$100 AND OVER.



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