

DARFONS RESTAURANT + BAR EST. 1989

• Traditional & New American Cuisine • Family Owned & Operated •

THE BRUNCH BAR

See Our Cocktail Menu & Wine List for
Our Full Selections of Drinks, Beer & Wine

BUBBLY LIBATIONS

BELLINI • 7 glass / 24 bottle
champagne & peach nectar

MIMOSA • 7 glass / 24 bottle
champagne & orange juice

APEROL MIMOSA • 9
champagne, aperol, orange juice

BLOOD ORANGE MIMOSA • 9
champagne, blood orange syrup, orange juice

DISARONNO MIMOSA • 9
champagne, disaronno amaretto, orange juice

SILVER STANDARD "MIMOSA" • 35
bottle of La Marca Prosecco |
with sides of orange & peach nectar

GOLD STANDARD "MIMOSA" • 60
bottle of Gloria Ferrer Private Cuvee Brut |
with sides of orange, peach & pomegranate juices

PLATINUM STANDARD "MIMOSA" • 120
bottle of Champagne Gosset, Brut |
with sides of orange, peach & pomegranate juices

BLOODY MARYS

THE CLASSIC BLOODY MARY • 9
zing zang bloody mary mix, pickers vodka & garnishes

THAT THERE SPICY BLOODY MARY • 11
our classic bloody kicked up with THAT THERE Hot Sauce

LA BLOODY MARIE • 12
our classic bloody with grey goose vodka

BLOODY MARIA • 10
our classic bloody with sauza tequila

BRUNCHY COCKTAILS

APEROL SPRITZ • 9
aperol, prosecco, club soda

ESPRESSO MARTINI • 15
reposado tequila, kahlua, simple, espresso

POMEGRANATE COCKTAIL • 9
champagne, pomegranate syrup & sugar rim

HEY JUDE • 9
champagne, aperol, lemon juice

FRENCH 75 • 9
gin, champagne, simple syrup, lemon juice

THE HUMMINGBIRD • 9
elderflower liqueur, champagne, club soda

BOOZY COFFEE

DARFONS RESERVE • 12
coffee, disaronno, crème de cocoa,
whipped cream

THE EVENING ROAST • 12
coffee, frangelico, crème de cocoa,
kahlua, butterscotch schnapps

IRISH BREW • 12
coffee, bailey's, kahlua, whipped cream

COLD DRINKS

GRAPEFRUIT • CRANBERRY • ORANGE • PINEAPPLE • APPLE JUICE • 4

POMEGRANATE JUICE • 5 • GINGER BEER • 3

SAN PELLEGRINO SPARKLING WATER • 4 (half liter)

SATURDAY'S BRUNCH MENU

*while we consider special requests, modifications cannot always be honored as
they can impact flow of our kitchen & the integrity of our dishes*

MAIN PLATES

OMELET OF THE DAY see daily specials • MP

GREEN EGGS & SALMON garlic-herb scrambled eggs on seared salmon & sliced tomatoes •
topped with boursin cheese, diced red onions & honey-cured bacon •
on toasted english muffin & sea salt fries • 21

STEAK & EGGS choice of steak, 2 fried eggs, black forest bacon, english muffin •
choice of parmesan-fried potatoes or sea salt fries

| 6 oz. Filet Mignon Medallions • 31 | 8 oz. Filet Mignon • 43 | 12 oz. Ribeye • 44 |

BREAKFAST BURRITO flour tortilla filled with chorizo, onions, scrambled eggs & cheddar •
on pepperjack cheese-whipped black beans, pico de gallo & sour cream • 17
[SUBSTITUTE BEEF TIPS +4]

BLACKENED BEEF HASH blackened beef tips sauté with onions, peppers,
mushrooms & tomatoes • on fried potatoes, with 2 poached eggs
& béarnaise sauce • with sourdough toast • 23

SWEET POTATO HASH ^(V) smashed sweet potato topped with sauté onions,
peppers, asparagus, artichoke hearts, tomatoes, two poached eggs &
béarnaise sauce • on toasted sourdough • 14

THREE-EGG SCRAMBLER 3-eggs scrambled with black forest bacon, spinach, roasted
red peppers, onions & smoked gouda • with parmesan-fried potatoes • 15

SUGAR PEARL WAFFLES with strawberries & powdered sugar •
with scrambled eggs, black forest bacon & pure maple syrup • 17

EGGS OSCAR toasted english muffin topped with asparagus, crab meat, poached eggs
& béarnaise • choice of parmesan-fried potatoes or sea salt fries • 16

A LA CARTE ADDITIONS

SUGAR PEARL WAFFLE(S) with powdered sugar, strawberries & maple syrup • one 5	two 10	
FRESH STRAWBERRIES ^(GF, V) • 8	BLACK FOREST BACON (4) ^(GF) • 7	TWO EGGS ANY STYLE ^(GF) • 5
SEA SALT FRIES ^(V) • 6	FONTINA POLENTA ^(GF, V) • 6	FRIED ASIAGO GRITS ^(GF, V) • 6
2 oz. PURE MAPLE SYRUP • 2	SOURDOUGH TOAST WITH JAM • 2	ENGLISH MUFFIN WITH JAM • 2