



BRUNCH MENU TIER 1

EGGS BENEDICT

Grilled country ham and two poached eggs set on ciabatta toast.
Finished with hollandaise sauce.

B.S.T. OMELETTE

Bacon, fresh spinach, tomatoes, and Monterrey jack and cheddar cheeses.
Served with roasted Romano potatoes.

VEGGIE OMELETTE

Spinach, tomatoes, mushrooms, broccoli, and sliced red onions.
Served with roasted Romano potatoes.

NAPA SALAD

Fresh field greens, grapes, strawberries, Gala apples, and Gorgonzola cheese.
Topped with fire grilled chicken and finished with an apple pecan dressing.

EGGS AND BACON

Three scrambled eggs and applewood smoked bacon.
Served with roasted Romano potatoes.

\$15.00 per person including iced tea, soft drinks, and coffee.
Price does not include alcoholic beverages, tax, and 20% gratuity.



BRUNCH MENU TIER 2

CRABCAKES BENEDICT

Two crabcakes and two poached eggs set on ciabatta toast and finished with creolaise sauce.
Served with roasted Romano potatoes.

SHRIMP AND GRITS

Our version of New Orleans style barbecued Louisiana shrimp sautéed with Tasso.
Set on cheddar stoneground grits.

ITALIAN OMELETTE

Diced Italian sausage, red onions, red and green peppers, Provolone, and Pecorino Romano cheese.
Served with roasted Romano potatoes

EGGS FLORENTINE

Creamy spinach fondue with Tasso set with two poached eggs and ciabatta toast.
Served with roasted Romano potatoes.

NAPA SALAD

Fresh field greens, grapes, strawberries, Gala apples, and gorgonzola cheese..
Topped with fire grilled chicken and finished with an apple pecan dressing.

EGG AND BACON

Three scrambled eggs and applewood smoked bacon.
Served with roasted Romano potatoes.

\$17.50 per person including iced tea, soft drinks, and coffee.
Price does not include alcoholic beverages, tax, and 20% gratuity.