

# ~ WEEKEND BLUEGRASS BRUNCH MENU ~

## EGG DISHES

### Mediterranean Baked Eggs ~ 12

two eggs baked over ratatouille & chopped spinach with artisan cheddar and served with crispy chips

### Brunch Plate ~ 11

two eggs any style, herbed french fries, bacon, served with toast or english muffin & mixed green salad

### Green Eggs & Ham ~ 12

three eggs scrambled with house made boursin cheese, served with grilled ham steak & buttermilk biscuit

### Eggs, Biscuits & Gravy ~ 12

housemade buttermilk biscuits smothered with sausage gravy served with your choice of eggs

### Brick Oven Eggs ~ 13

egg casserole with black forest ham, spinach & swiss cheese served with a mixed green salad

### Omelette ~ 11

with fries and mixed green salad  
~75 cents per ingredient~

bacon, avocado, tomato, portobello, spinach, peppers, arugula, onions, sausage, swiss, cheddar, goat cheese, cream cheese

## BENEDICTS

### The Classic ~ 14

two poached eggs, canadian bacon & hollandaise on an english muffin served with fries & mixed green salad

### The Florentine ~ 14

two poached eggs, sautéed spinach & hollandaise on an english muffin served with fries & mixed green salad

### The Low-Carb ~ 15

two poached eggs, canadian bacon & hollandaise on an portabello mushroom served with mixed green salad

### The Norwegian ~ 16

two poached eggs, house cured salmon & hollandaise on an english muffin served with fries & mixed green salad

### The Steak & Eggs ~ 16

two poached eggs, sliced hanger steak & hollandaise on an english muffin served with fries & mixed green salad

## SALADS

### Classic Cobb ~ 14

over romaine with grilled chicken and served with homemade blue cheese dressing

### Sautéed Atlantic Salmon ~ 14

over bed of arugula served with diced tomatoes, drizzled with balsamic vinaigrette

## SPECIALTIES

### Baked French Toast ~ 15

egged brioche soaked in vanilla brandy and topped with a buttery brown sugar crumble served with seasonal fruit

### The "House" Cheese Burger ~ 12

~add bacon 2, substitute artisan cheese 3~  
on brioche topped served with housemade boursin cheese & herbed home-cut fries

### Croque Monsieur ~ 12

~try "madame" with fried egg add 2~  
baked ham & swiss sandwich on texas toast with mixed green & herbed home-cut fries

### Brick Oven Baked Macaroni & Cheese ~ 11

~add bacon, sausage or tomato for 2~  
gemelli pasta with four cheeses topped with panko and baked crispy served with mixed green salad

### New Orleans Style Shrimp & Grits ~ 16

five blackened shrimp, grilled asparagus served on top of artisan cheese grits & sunnyside up eggs

### Huevos Rancheros ~ 13

corn tortillas topped with two eggs done sunnyside or scrambled served with salsa, crema fresca, queso fresco & refried beans

### Hangar Steak Sandwich ~ 14

grilled & marinated steak with caramelized onions, gruyere cheese on garlic toast hero served with home-cut fries

## PIZZAS

### All Day Breakfast Pizza ~ 12

whipped eggs, thinly sliced potatoes, tomatoes, sausage, bacon, cheddar cheese & fresh rosemary

### Prosciutto & Arugula ~ 16

tomato, mascarpone, parmesan & truffle oil

### Thin Crust Brick Oven Pizza ~ 10

tomato, fresh mozzarella, parmesan & basil  
~ pizza toppings add 1.50~  
prosciutto, sausage, bacon, pepperoni, anchovies, artichoke hearts, basil pesto, roasted peppers, arugula, caramelized onions, garlic, portobellos, olives, goat cheese

## SIDES

Bacon ~ 4/ Canadian Bacon ~ 5 / Mixed Green ~ 4

Macaroni & Cheese ~ 6 / Biscuits & Gravy ~ 6

Buttermilk Biscuit ~ 2 / Toast ~ 2 / Eggs ~ 5

Cheese Grits ~ 5 / Herbed Fries ~ 3 / Fruit ~ 6

BRUNCH SERVED SATURDAY & SUNDAY FROM 10:30AM TO 4PM

~ SUBSTITUTIONS & EGG WHITES ADD 1 / A 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE ~  
SPRING & SUMMER 2009