



Winter Brunch

Fried Green Tomatoes Eggs Benedict	9.00
Served with sweet potato homefries and fresh seasonal fruit	
Eggs Anastasia	10.00
Poached eggs served atop a whole grain English muffin with smoke salmon, sautéed spinach and hollandaise sauce	
Belgian Waffle	8.00
Served with warm syrup, bacon and fresh seasonal fruit	
Create Your Own Omelet	8.25
A three-egg omelet served with sweet potato homefries and fresh seasonal fruit	
~ Add Swiss, Feta, Mozzarella, Cheddar, Spinach, Mushrooms, Red Peppers, Red Onion, Asparagus	
Baked French Toast Casserole	7.25
Served with warm syrup, bacon and fresh seasonal fruit	
Quiche of the Day	8.25
Served with sweet potato homefries and fresh seasonal fruit	
Chicken Salad Sandwich	8.75
Fresh Fruit or Side Salad and a pickle	
Tomato Basil Goat Cheese Sandwich	8.50
Fresh Three Graces Farm's local goat cheese, sliced tomato & fresh basil on toasted ciabatta.	
Served with Fruit or Side Salad	
Ultimate Grilled Cheese	8.00
Tomato, Cheddar & Bacon with cup of Tomato-Basil Bisque	
House Salad	7.00
Mixed salad greens, fresh basil, tomatoes, red onion, red pepper, sliced strawberries, crumbled goat cheese and sweet & spicy pecans. Served with house made poppyseed dressing	
Spinach Salad	6.75
Tender baby spinach with sliced pears, sliced red onion, crumbled Gorgonzola, and sweet & spicy pecans. Served with bleu cheese dressing	
*Mimosas	5.50
*Poinsettias	5.50

*Available after 12 pm