



## 2025 Summer Restaurant Week Brunch Menu

# First Course

## Muffin du Jour

## Cup of Soup

## House Salad

baby greens, goat cheese, crispy golden potatoes, aged sherry vinaigrette

## Second Course

## Breakfast Burger

bacon, muenster cheese, pepper jam, over easy egg, choice of French fries or side salad

## Breakfast Flatbread

naan, cheddar cheese, arugula, guanciale, caramelized onions, sunny side up egg, Big Red crema

## The Classic Benedict

two poached eggs on house-made English muffins, with Canadian bacon, topped with bearnaise sauce

## Bacon Ranch Fried Chicken Sandwich

breaded chicken breast, applewood smoked bacon, ranch, choice of French fries or side salad

## Dessert

## Orange Greek Bar

orange cake topped with kataifi and orange simple syrup

## Chocolate Mousse

dark chocolate mousse served with fresh strawberries

## Crème Caramel

French baked custard topped with a thin layer of caramel sauce

**Executive Chef: Timothy Widrick**

**Chef de Cuisine: Kyle Abel**

**\$21.95 does not include tax, gratuity, beverages**

20% gratuity will be added to parties of 6 or more.

\*Consuming raw or undercooked seafood, shellfish, & meats may increase your risk of foodborne illness.

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