



SUNDAY BRUNCH
ALA CARTE

Whole Roasted Baby Pumpkin, Spicy Smoked Chicken, Jarlsberg and Cream...15.95
Wild Mushrooms in Puff Pastry, Tarragon, Cream...14.95
Chilled Prawn Cocktail, Lemon, Cocktail Sauce...16.95
Summer Tomatoes with Fresh Mozzarella, Balsamic, XVOO...14.95
Salmon and Crab Cakes, Basil and Red Pepper Aioli...16.95
Stuffed Green Chile Relleno, Goat Cheese, Jalapeno Butter...14.95

SELECTIONS

28.95

*includes Assorted Brunch Breads
with Pistachio Butter, Fruit Preserves and Seasonal Fruits*

Brioche French Toast Stuffed with Mascarpone
Fresh Berries, Maple Syrup

~

Huevos Rancheros with Spicy Black Beans
Queso Fresco, Roasted Jalapeno

~

Grilled Chicken Stuffed with Sun-Dried Tomatoes, Roasted Garlic and Herbs
Spicy Soft Polenta

Open-Faced Omelet with Spinach
Fontina Cheese, Bacon, Crimini Mushrooms

~

Classic Eggs Benedict
Poached Farm Eggs, English Muffin, Roasted Potatoes, Hollandaise Sauce

~

Grilled Angus Prime Sirloin Steak & Eggs
Roasted Potatoes, Hollandaise Sauce

~

Salmon & Crab Cake Benedict
Roasted Potatoes, Hollandaise Sauce

~

Grilled Salmon Salad with Spinach
Cucumber, Tomatoes, Feta Cheese

~

English Muffin Brunch Burger
Cheddar Cheese, Sunny-Side-Up Farm Egg

Shared Entrée...10.00

Bloody Mary...11.00

The Vintage Press Mimosa...11.00

Gin Orange Press
Beefeater Gin, Orange Juice, Powdered Sugar, Club Soda...12.00

Irish Coffee...10.00

Mr. V's Coffee
French Roast, Amaretto, Cinnamon, Fresh Cream, Oranges...12.00

Ramos Fizz
Beefeater Gin, Lemon and Lime Juice, Granulated Sugar,
Egg White, Fresh Cream, Orange Flower Water...13.00