



Easter Sunday Brunch 2017

11:00 until 2:00
dinner from 12:00

Starters

Fresh Fruit Parfait with Vanilla Yogurt and Granola 7.50

Baked Brie fresh mixed berries, raspberry crème sauce, berry balsamic drizzle 10.50

Smoked Salmon and crème cheese 10.50

Mixed Green Salad 6.95

mixed field greens, carrots, cucumbers, red onion, grape tomatoes with champagne vinaigrette

Lobster Bisque

8.50

Kennett Square Mushroom Soup

7.50

Choice of Omelets

Served with home fries

Sausage, Bacon and Monterey Jack Cheese Omelet 12.50

Three Cheese (Provolone, Cheddar & Monterey Jack) Omelet 11.50

Spinach, Mushroom, and Provolone Cheese Omelet 11.50

No substitutions please

Side Order *Pork Sausage Links (3), Smoked Bacon Slices (3) or 4 oz Ham Slice* 3.50

Belgian Waffles with Strawberries and Whipped Cream 10.50

Entrée's

Caesar Salad with grilled chicken breast, sliced pear, and smoke mozzarella 14.50

Chicken Salad Croissant 13.50

white meat chicken, mango and grapes with lettuce, tomatoes, potato chips

Classic Eggs Benedict 12.50

English muffin topped with Canadian bacon, poached egg and hollandaise sauce

Maryland Style Eggs Benedict 16.75

Jumbo lump crab cake tossed with a hint of old bay, sliced avocado, red onion, and hollandaise sauce on an English muffin

BRUNCH COCKTAILS

Mimosa * Kir Royal * Bloody Mary

* Menu subject to change without notice

*A 20% gratuity added to parties of 6 or more