



BED HEAD BRUNCH

SUNDAY
11 AM — 2 PM

STARTERS

DUCKTRAP RIVER FARMS SMOKED SALMON

Oranges, jicama, watercress, crème fraiche. \$7.95

ITALIAN-STYLE DONUTS

Nutmeg and cinnamon donuts sprinkled with powdered sugar.

Half Dozen. \$2.95 Dozen. \$3.95

ENTRÉES

WILD 'SHROOM & BRIE OMELETTE

Portobello mushrooms, baby spinach, melted brie. Served with rosemary potato griddle cakes, sourdough or multigrain toast and marinated fresh fruit. \$9.95

THE EAST COBB OMELETTE

Smoked turkey, gorgonzola cheese, applewood smoked bacon, tomatoes, avocado relish. Served with rosemary potato griddle cakes, sourdough or multigrain toast and marinated fresh fruit. \$7.95

HAM & CHEESE OMELETTE

Brown sugar and honey cured country ham, aged sharp cheddar, red peppers and red onions. Served with rosemary potato griddle cakes, sourdough or multigrain toast and marinated fresh fruit. \$7.95

LE MAINE (FRENCH) TOAST

Griddled cinnamon battered French toast with orange cream cheese, seasonal berries and maple syrup. Served with rosemary potato griddle cakes and your choice of applewood smoked bacon or all-natural grilled chicken sausage. \$10.95

SWEET POTATO PANCAKES

Orange cream cheese, seasonal berries and maple syrup. Served with rosemary potato griddle cakes and your choice of applewood smoked bacon or all-natural grilled chicken sausage. \$10.95

SOUTHWEST FRITTATA

Anaheim chiles, cilantro, crushed corn tortillas and pepper jack cheese. Served with sourdough or multigrain toast, black beans, marinated fresh fruit and grilled andouille sausage. \$7.95

POT ROAST FRITTATA

Fine-shredded beef, caramelized onions, roasted red peppers, provolone & fontina cheeses. Served with multigrain or sourdough toast, rosemary potato griddle cakes and marinated fresh fruit. \$9.95

BBLT SANDWICH

Applewood smoked bacon, basil, baby lettuce, tomatoes, chive mayo on toasted sourdough. Comes with marinated fresh fruit and a spring salad with jicama, pears, lemon-olive oil. \$8.95

SMOKED SALMON SLIDERS (3) ON HOMEMADE PRETZEL BUNS

Ducktrap River Farms smoked salmon, caper cream cheese, watercress and red onions on our homemade pretzel bread mini buns. Served with marinated fresh fruit and spring salad of jicama, pears and lemon-olive oil. \$9.95

A LA CARTE SIDES

Slow Cooked Applewood Smoked Bacon \$2.50
Grilled Chicken Sausage (all natural, antibiotic free) \$2.50
Add a grilled 5 oz Prime Top Sirloin to any entree - \$5.95

KIDS' BREAKFAST

Ham & Cheese Omelette, French Toast or Sweet Potato
Pancakes \$4.95

BLOODY MARY BAR

Build your own with choice of vodka, garnish and spices.

VODKA

Absolut, Absolut Citron, Absolut Peppar, Skyy,
Skyy Infusion Citrus, Stoli \$5.25

Effen, Ketel One, Ketel One Citroen \$5.75

Belvedere, Chopin, Ciroc, Grey Goose, Level, Vox \$6.25

GARNISHES

Pickle, jumbo green olive, bleu cheese-stuffed olive, jalapeño-
stuffed olive, asparagus, lemon, lime, red pepper, jalapeno,
cocktail onions

SPICES

Pepper, salt, worcestershire, Tabasco, cayenne pepper, cilantro

DRINKS

JUICE

Orange, pineapple, tomato, grapefruit, apple, fresh squeezed
lemonade, strawberry lemonade, raspberry lemonade

TAZO HOT TEAS

Earl gray black tea, calm herbal infusion, zen green tea.
Additional selections may be available.

COFFEE

A unique blend of Guatemalan Euro Prep Arabica, Ethiopian
Yirgacheffe and Sumatra Manheling with an exceptional flavor
balance of earthy, chocolate, floral and clean acidity.

COFFEE HEATERS

Coffee with a kicker. We recommend Starbuck's liqueur, Bailey's,
Kahlua, Frangelico or Godiva chocolate liqueur. \$5.75

BELLINI

The original recipe from Harry's Bar in Venice.
Prosecco Sparkling wine and peach nectar. \$6.25

DRINKS (CONTINUED)

CLASSIC MIMOSA

Champagne and OJ. \$6.25

MIMOSA FLIGHT

'Mini' pours of three different bubbly: passionfruit, blueberry
and citrus berry mimosas. \$7.75

POINSETTIA

Sparkling wine, triple sec and cranberry. \$6.25

PALOMO

Patron silver tequila, grapefruit, fresh squeezed lime
and lemon. \$7.75

STRAWBERRY BASIL SPIKED LEMONADE

Plymouth gin, fresh squeezed lemons, strawberries and basil. \$5.25

FRENCH 75

Caravella Limoncello, Cointreau, Hendricks gin,
Domaine Ste. Michelle cuvee brut champagne. \$6.25

ROSE PETAL

Plymouth gin, crème de cassis, rose water, mint,
Prosecco Sparkling wine. \$5.75

Egg Beaters Available Upon Request.

[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any
other foods, please let your server know.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness. Contains or may contain raw or undercooked ingredients.