



Sunday Brunch

10:00 a.m. – 3:00 p.m. (brunch menu only)

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BELGIAN WAFFLES

Apple-wood smoked bacon, maple syrup...10

BRIOCHE FRENCH TOAST

Fresh fruit, maple syrup...12

BLUEBERRY PANCAKES

Applewood smoked bacon, maple syrup...12

BREAKFAST PLATE

2 eggs, apple-wood smoked bacon, potatoes, homemade biscuits, texas honey & jam...12

SONOMA OMELET

Mushrooms, spinach, heirloom tomato, green onion, goat cheese, breakfast potatoes, biscuit...12

CRAB CAKE SLIDERS

Blue crab, mixed greens, heirloom tomatoes, champagne butter sauce, hand-cut fries...16

SALMON BENEDICT

Grilled salmon filet, poached free range farm eggs, english muffin, hollandaise sauce, fresh dill...16

COUNTRY FRIED LOBSTER TAIL & WAFFLE

Lightly fried lobster tail, belgian waffle, honey butter, maple syrup...17

CORNED BEEF HASH

All-natural beef, red potato, roasted corn, mustard greens, fried farm eggs, house-made cornbread...12

BISCUITS & GRAVY

Matt's home-made biscuits, sausage gravy...8

SIDES

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2 Farm Eggs...2.50

Applewood Smoked Bacon...2

Fresh Fruit Cup...3

Plain Pancake...5

Matt's Homemade Biscuits & Jam...5

Deviled Eggs...5

BEVERAGES

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Nespresso Coffee...2

Hot Tea...2

Juice: Apple, Orange, Grapefruit...3

Organic Grass Fed Milk...2

Mimosa...7

Sangria...7