

BRUNCH MENU

EYE OPENERS

Champagne, Champagne Cocktails, and Mimosas

Champagne, Watermelon, Pineapple or Orange Mimosa GLASS 6.00 BOTTOMLESS 16.00
Lavender Champagne Cocktail 8.00

Bloody Mary 7.00

Le Grand Courtaage Grand Cuvee Brut Rosé gls 11 / btl 39

smooth, versatile, balanced, hint of fruit, floral finish

STARTERS & SMALL PLATES

"My Favorite Indulgence" Granola Parfait 9.25

organic greek yogurt, nut-free granola, honey, strawberries, blueberries

GF **Stuffed Pasilla Pepper*** 13.25

risotto, portobello mushrooms, brie, smoked chipotle cream sauce, topped with a poached egg

GF **Fresh Baked Atlantic Salmon*** 17.25

roasted red potatoes, wilted arugula, basil-pesto beurre blanc, topped with a poached egg

EGGS 'N SUCH

GF **Three Eggs and Bacon*** 12.25

eggs your way, smoked bacon or canadian bacon, seasonal fresh fruit, roasted red potatoes O'Brien

GF **Brie & Carmelized Onion Omelette*** 12.25

roasted tomato, avocado, seasonal fresh fruit, roasted red potatoes O'Brien

GF **Braised Beef Omelette*** 12.25

cremini mushroom, roasted red bell pepper, goat cheese, seasonal fresh fruit, roasted red potatoes O'Brien

GF **Blackened Shrimp 'n Grits*** 17.25

poached egg, asiago cheese, sun dried tomatoes, bacon, chipotle hollandaise

GF **Sundried Tomato Skillet*** 13.25

two fried eggs, chicken and apple sausage, spinach, red bell, shallots, garlic, sun dried tomatoes, roasted red potatoes O'Brien

GF **Vegetable Frittata** 12.25

roasted broccoli, peppers, eggplant, gorgonzola, sharp cheddar

SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

BRUNCH MENU

BENEDICTS

Served with seasonal fresh fruit and roasted red potatoes O'Brien.

GF **Mission Benedict*** 14.25

portobello mushroom, poached eggs, tomato, spinach, broccolini, sun dried tomatoes, roasted red bell, hollandaise sauce

Classic Eggs Benedict* 13.25

english muffin, canadian bacon, asparagus tips, hollandaise sauce

 **Blue Crab and Bacon Hash Benedict*** 15.25

poached eggs, sliced tomatoes, basil hollandaise sauce

Filet Benedict* 19.25

english muffin, medium rare petite filet, poached eggs, chives, hollandaise sauce

FRENCH TOAST & WAFFLES

Housemade Malted Waffle 10.25

maple syrup, fresh whipped cream

ADD: bananas foster 4; sauteed fresh berries 4; candied pecans 2; fresh strawberries and whipped cream 4

 **Chicken and Waffle** 15.25

house-breaded chicken breast, chipotle syrup

Vanilla French Toast 13.25

brioche bread, brandy royale, maple syrup, fresh berries, powdered sugar

SIDES

Two Eggs* 4.25

Roasted Red Potatoes O'Brien 5.25

Peppered-Mustard Applewood Bacon 4.25

Canadian or Smoked Applewood Bacon 5.25

Seasonal Fresh Fruit 4.25

Toast 3.25

Sliced Tomato 2.25

sun dried tomato country bread or english muffin

FOR LITTLE TOMATOES

all dishes are accompanied by seasonal fresh fruit

Waffle

fresh whipped cream 7.25

Strawberry Waffle

fresh whipped cream. 8.25


Silver Dollar Pancakes

7.25

Scrambled Eggs*

cheddar cheese 7.25

SUNDRIED TOMATO
AMERICAN BISTROS & CATERING

 Sundried Tomato Signature Dish *GF* Gluten-Free All substitutions are subject to upcharge. \$5 charge for split large plates. Water and straws upon request. Our chicken is free range organic. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.