

Margarita Brunch Menu

Eggs Benedict Poached Eggs with Black Forest Ham English Muffins with Hollandaise	16
Crab Cake Eggs Benedict Poached Eggs over Two Seared Blue Crab Cakes, English Muffins, Hollandaise Add Avocado +3	20
Country Sausage Eggs Benedict Poached Eggs with House-made Breakfast Sausage Patties, English Muffins & Hollandaise	17
Vegetable & Mushroom Benedict Poached Eggs over Roasted Seasonal Vegetables, Mushrooms & Artichoke English Muffins & Hollandaise	16
Eggs Florentine Poached Eggs with Spinach, Swiss Mornay & Cheddar Cheese	15.5
Eggs Rockefeller Poached Eggs with Spinach, Bacon, Tomato & Swiss Mornay Gratin	16.5
Eggs Sardou with Shrimp Poached Eggs over Grits with Spinach, Grilled Ciabatta, Artichokes, Grilled Shrimp & Hollandaise	18.5
Huevos Rancheros Poached Eggs with Beans & Cheese Corn Tortillas with Pork Green Chili	15.5
Steak & Eggs Poached Eggs over Grilled Steak, Potato-Corn- Pepper Hash with Chipotle Hollandaise	20

Frittatas (Open Faced Omelets) ~~Asparagus, Black Forest Ham & Swiss~~ ~~Avocado, Scallion, Tomato & Goat Cheese~~ ~~Mushroom, Bacon, Swiss & Caramelized Onion~~	15.5
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Margarita French Toast Whole Wheat French Toast served Maple Syrup & Berry Compote	11
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Salads / Entrees

Sesame Chicken Salad Fresh Chicken, Marinated Vegetables, Swiss cheese, Sprouts on Fresh Greens & Sesame Dressing	15
Smoked Salmon Cake Salad House-Smoked Salmon Cakes, Fresh Greens, Lemon-Herb Dressing & Lemon-Dill Tartar Sauce	15.5
Enchiladas Du Jour 13.5 w/ Eggs	15.5
Leek-Dill & Parmesan Baked Salmon Jasmine Rice & Vegetables	19
Shrimp and Grits Seared Shrimp over Cheesy Grits & a Creole Andouille Gravy	18.5

Add-Ons / Sides

House Salad w/ Sesame dressing, Carrots, Tomato & Sprouts	\$6
Bacon or Sausage	\$6
Green Chile	\$5
Grits or Potato Hash	\$4

Drinks

Juices: Cranberry, Pineapple, Grapefruit, Tomato	4
Orange Juice	5
Milk	4
Iced Tea / Lemonade / Coffee / Hot Tea	3
Perrier / Pellegrino	4.5

Eye Openers

Mimosa Sparkling Wine & Orange Juice	8
Bellini Prosecco, Peach Schnapps & Nectar	9
Kir Royale Sparkling Wine & Chambord	9.5
Bloody Mary Vodka w/ Spicy Tomato & Accoutrement Garnish	9.5
Bacon Bloody Mary House infused Bacon Vodka, Spicy Tomato & Bacon Garnish	10
Margarita House Margarita (1/2 Liter 14 / Liter 28)	8

Pomegranate Margarita Our House Margarita with Pomegranate Juice	8.5
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Lemon-jito House Infused Ginger Vodka, with Lemon, Mint & Club Soda	8
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Gin & Juice Tanqueray, Pineapple & Orange Juices, w/ a Splash of Club Soda	8
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Sangria Rojo or Blanco The Margarita's House Sangria w/ Fresh Seasonal Fruits & Flavors	7.5
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Draft Beer	5
• Bristol's Laughing Lab	
• Odell's IPA	

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