



Sunday Brunch Menu

Served 10:00 AM to 2:00 PM

From Scratch Danish \$2.00

Cheese, Blueberry, or Apple

Get yours before they're gone!

3 Eggs Any Style- Served with toast, bacon, and homefries \$6.95 *MGF*

Baked Eggs- Spicy red sauce with peppers and cheese topped with two eggs over homefries and baked in a skillet \$9.95 *MGF/V*

House made Corned Beef Hash- Baked in a skillet topped with two eggs. Served with toast \$10.95 *MGF*

Eggs Benedicts

2 poached eggs on a toasted english muffin with hand whisked hollandaise served with homefries

**Florentine
Benedict**

with sauteed spinach
\$9.95 *V*

**Traditional
Benedict**

with baked ham
\$9.95

**Salmon
Benedict**

house smoked salmon and
asparagus spears
\$10.95

**Maryland Crabcake
Benedict**

sweet crab meat panko
breaded cakes
\$13.95

**Lobster Cream
Benedict**

with lobster and a
spinach cream sauce
\$14.95

Breakfast Pizza- Mozzarella, scrambled eggs, sauteed sausage, peppers, onions, topped with cheddar cheese \$9.95

Breakfast Sandwich- Bacon or Sausage, egg and cheese on **Carol's Homemade Bagel** \$5.95

Smokin' Spicy Wrap- Scrambled eggs, ham, bacon and cheese spiced up and rolled in a tortilla \$8.95

Bob's Favorite Spanish Omelet- Stuffed with ham, cheese, peppers and onions, topped with salsa \$9.95 *MGF*

Mediterranean Omelet- Stuffed with sautéed fresh spinach, feta cheese, diced tomato and basil \$8.95 *MGF/V*

Bacado Omelet- Stuffed with bacon, avocado and cheddar cheese \$9.95 *MGF*

Omelets served with toast and homefries.

Omelets can be made with egg whites for no additional charge. Gluten Free Toast add \$1.00

3 Homemade Pancakes- Plain \$5.95 *V*

Chocolate chip, blueberry or banana \$7.95 *V*

French Toast- Thick slices of Brioche, batter dipped and grilled \$5.95 *V*

Stuffed French Toast- Batter dipped thick cut Brioche, stuffed with cinnamon mascarpone and grilled \$8.95 *V*

Belgian Waffle- Drizzled with butter and dusted with powdered sugar. \$5.95 *V*

Hand-made syrups: raspberry, blueberry, honey-cinnamon and maple.

Add Fresh Preserves \$3.00

A Sunday well spent brings a week of content

MGF- Modified Gluten Free

V- Vegetarian

Under \$15 credit charge add \$0.50

Chicken Fried Steak- Tender pork, served with white gravy and french fries \$10.95
Feeling Hungry? Put it on a bacon, parmesan & onion Belgian waffle! +3.00

Sausage, Biscuit and Gravy- Fluffy buttermilk biscuit, smothered in homemade sausage gravy \$9.95

Steak & Eggs- 4 oz. filet mignon and two eggs any style served with toast and homefries \$16.95 *MGF*

Filet Mignon and Lobster Hash- Chunks of lobster in potato hash layered with sautéed spinach,
and a 4 oz. filet mignon topped with a poached egg and Hollandaise \$20.95 *MGF*

Seafood Crepe- Homemade crepes stuffed with crabmeat, and shrimp mousse baked in lobster sauce \$12.95

Mushroom Crepe- Homemade crepes stuffed with wild mushrooms and gouda \$9.95 *v*

2 Cheese Blintzes- Homemade crepes filled with mascarpone and cream cheese topped with fresh fruit \$7.95 *v*

Cellar Burgers & Sandwiches

Our Burgers feature house pattied, charbroiled 8oz choice ground chuck. Served with lettuce, tomato, & onions.

The AM Burger

Sliced ham, thick cut smoked bacon,
cheddar cheese, smoked ketchup,
topped with a fried egg
\$11.50

Big Island Burger

Thick cut smoked bacon &
cheddar cheese
\$10.95

Greek Burger

Smothered with Tzatziki sauce,
feta cheese, and served on a
ciabatta roll
\$11.50

Portobello Mushroom and Veggie- Sautéed sliced portobello on whole wheat with spinach, tomato, red onion,
mozzarella, and spicy chipotle mayonnaise with french fries \$9.95 *v*

Philly Cheese Steak- Thinly sliced steak, served with sautéed peppers, onions, and cooper cheese
on an artisan baguette roll with french fries \$12.95

Smoked Turkey- Smoked in house served with sliced apple, smoked gouda, and cranberry chutney
on wheat bread with french fries \$11.50

Seasonal Green Salads

House- Mixed greens, walnuts, cheddar cheese, dried cranberries and harvest dressing \$6.95 *GF*

Garden- Mixed greens and vegetables, with your choice of homemade dressing \$6.95 *GF*

Caesar- Romaine tossed with imported Pecorino Romano cheese, croutons and Caesar dressing \$6.95 *MGF*

Add: Chicken (6 oz.) - \$4 / Sautéed Portobello - \$4 / Shrimp(5) - \$8 / Filet (4 oz.) - \$10 / Ahi Tuna (4 oz.) - \$10

All of our dressings are Homemade and Gluten-Free

Bleu Cheese, Thousand Island, Ranch, Harvest, Caesar, Bacon, Raspberry Vinaigrette, Ginger

Available Sides

2 Eggs \$2.95

1 Pancake \$2.00

Ham Slice \$2.00

Homefries \$1.50

House Sausage, or

Pork Belly (Bacon) \$3.00

Toast \$1.00

Seasonal Fresh Fruit \$4.95

Seasonal Preserves \$3.00

Carols Homemade Everything Bagels

\$3.95 with regular or veggie cream cheese

with House Smoked Salmon \$6.95

Beverages:

Coffee, Hot Tea \$2.00

Juice \$1.50

Ice Tea, Lemonade \$2.00

Sodas \$2.00

Espresso \$3.95

Cappuccino \$6.95

Full Bar Available