

Mother's Day

Prix Fixe Three Course Brunch
\$40pp plus tax and gratuity

F I R S T C O U R S E

Biscuit & Gravy
creamy chicken gravy

Fresh Berries ▽
whipped cream

Wake-Up Nachos
*pasta chips, bacon, eggs, peppers, onions,
black beans, cheddar, smoked chicken
gravy*

Asparagus Soup ▽
touch of cream, watercress

Broccoli En Croute ▽
Boursin, creamed leeks, pepperonata

Candied Bacon
bourbon maple

S E C O N D C O U R S E

Classic Eggs Benedict
*warm biscuit, poached eggs, Canadian bacon,
asparagus, hollandaise, breakfast potatoes
(add lobster \$8.)*

Country-Fried Steak & Eggs
*garlic-parmesan breaded steak, fried eggs,
sausage gravy, breakfast potatoes, Italian toast*

Caprese Omelette
*fresh mozzarella, roasted tomato, basil
breakfast potatoes, Italian toast*

Key Lime Pancake ▽
lime curd, coconut-graham crumble

Hazelnut Chicken & Waffles
*Frangelico orange cream sauce
orange honey butter*

Early Bird Poutine
*fries, smoked chicken gravy, two fried eggs,
caramelized onions, cheese curds*

Chicken Milanese
pan-fried chicken, arugula, lemon zest, linguini

Roasted Squash Bowl **VG GF**
*spaghetti squash, avocado, black beans, roasted
carrots, peppers
additions: optional add poached egg and/or
hollandaise*

T H I R D C O U R S E

Black Forrest Bread Pudding
dark cherries, chocolate

Lemon Blueberry Creme Brûlée

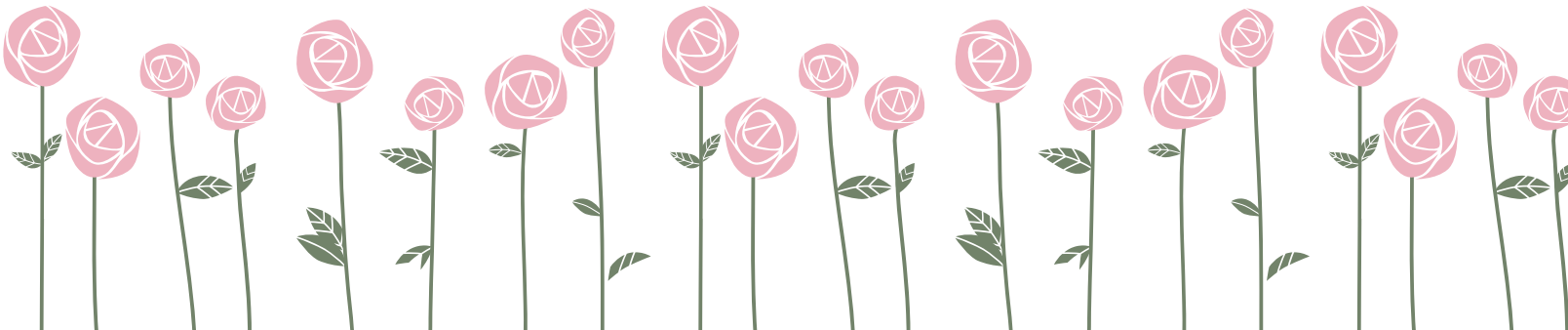
Mini Cannoli

Chocolate Flourless

Prosecco & Berries Float
orange sorbet

Mimosa
prosecco and orange juice

Cafe Nicole
hot coffee, Baileys, Kahlua, Frangelico, whipped cream



Morning Libations

MIMOSAS & MARYS

Classic Bloody Mary 9.

House-made mix, celery, olive, lemon & lime \$2 per addition Chilled shrimp or Candied bacon

Mimosa 8.

Prosecco with your choice of orange, cranberry, or pineapple juice

Bellini 8.

Prosecco, peach schnapps, peach nectar

Paloma Mimosa 10.

Sauza Agave Tequila, prosecco, lime juice, pink grapefruit

Build Your Own Mimosa 34.

Bottle of Maschio Prosecco with a carafe of orange juice

Moet & Chandon Imperial Brut, France 106.

Veuve Clicquot Champagne 114.

"Yellow Label". France vibrant apple, grape, citrus flavors

COFFEE & TEA

Bottomless Columbian coffee 3.50

Americano 3.25

Freshly pulled espresso and hot water

Espresso 3.25

Cappuccino 5.

Espresso, steamed milk and froth

Iced Cold Brew 4.5

Hot Black and Herbal Teas 3.25

MORNING ELIXIRS

Iced Espresso Martini 12.

vanilla vodka, Baileys, Amaro, cold brew espresso shot

Espresso Martini 14.

Vanilla vodka, Amaro, espresso, served dark or light with a splash of bailey's

Breakfast Sangria 13.

Grand Marnier, Aperol, white wine, orange juice, fruit

Spagett 12.

Miller high life, aperol, lemon juice

Morning Mule 12.

Titos, Orange Juice, Ginger Beer, lime

Prickly Pear Mojitos 14

Bacardi, Prickly Pear Juice, Lime, salt rim

BOOZY COFFEES

Iced Espresso Martini 12.

vanilla vodka, Baileys, Amaro, cold brew espresso shot

Espresso Martini 14.

Vanilla vodka, Amaro, espresso, served dark or light with a splash of bailey's

Chocolate Chata Cold Brew 11.

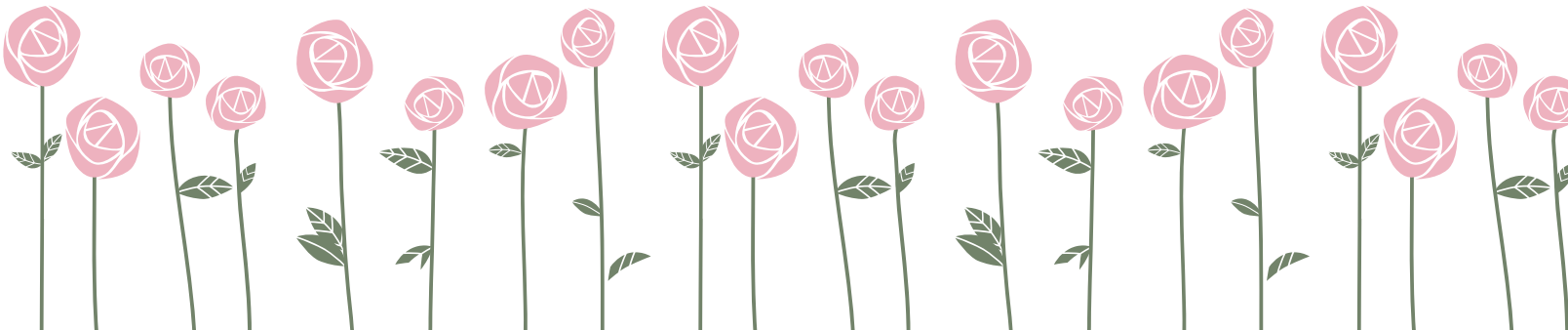
Rum Chata, Mozart Chocolate Liqueur, Cold Brew, Whipped Cream, Cinnamon

Iced OR HOT Café Nicole 12.

Baileys, Kahlúa, Frangelico, cold brew or hot coffee, cream float

S'mores Espresso Martini 14.

Titos, Baileys S'mores, Kahlua, Espresso, Toasted Marshmallow



KID'S MOTHER'S DAY MENU

\$22PP PLUS TAX AND GRATUITY



FIRST COURSE

BISCUIT AND BUTTER
CANDIED BACON (2)
FRESH FRUIT CUP

SECOND COURSE

WAFFLES

Berries, cream, maple syrup

CLASSIC BREAKFAST

Scrambled eggs, bacon, potatoes, toast

PENNE WITH BUTTER

CHICKEN TENDERS AND FRIES



THIRD COURSE

MINI CANNOLIS

ORANGE SORBET

HOT CHOCOLATE

