

BRUNCH

Cocktails

Mimosa orange juice + champagne 8

Blue Mimosa blue curaçao, grapefruit juice + champagne 9

Caramel Macchiato patrón xo café, espresso, butter shots + baileys 10

House Bloody Mary vodka, housemade bloody mary mix + shrimp cocktail 12

Feature Bloody Mary 9

Starters

Melon Carpaccio spiced port, mint + fresh mixed berries 8

Housemade Spiced Cider Doughnuts powdered sugar + vanilla sauce 6

Housemade Grain Cereal toasted coconut, dried fruit + pecans 8

Steel Cut Oatmeal brown sugar, golden raisins + toasted walnuts 6

Yogurt Parfait blueberries, housemade grain cereal + honey 8

Toasted Bagel smoked salmon, caperberries + cream cheese 11

Goat Cheese Tart tomato compote + sautéed squash 10

Market Green Salad english cucumbers, cherry tomatoes, pine nuts + raspberry vinaigrette 7

Classic French Onion Soup caramelized vidalia onions, toasted rustic bread + gruyère cheese 7

Half Dozen Oysters On The Half Shell sun-dried tomato cocktail sauce, mignonette sauce + lemon 15

Mains

Stuffed French Toast fresh mixed berries, sweet cream cheese + spiced syrup 11

Buttermilk Pancakes whipped butter + orange-vanilla syrup 9

Steak + Eggs 4 oz. filet mignon, 2 eggs any style + watercress 16

The Omelets:

Baby Spinach tomatoes, fresh herbs + feta cheese 13

Sausage + Applewood Smoked Bacon cheddar cheese + grilled onions 12

Roasted Peppers mozzarella cheese + scallions 12

The Benedicts:

Salmon Hash toasted english muffin, poached eggs + dill hollandaise sauce 15

Classic toasted english muffin, canadian bacon, poached eggs + hollandaise sauce 13

Mushroom toasted english muffin, sautéed wild mushrooms + hollandaise sauce 14

Eggs Any Style 3 farm fresh eggs, choice of sausage or applewood smoked bacon + roasted potatoes 12

Flatbread Florentine baby spinach, mozzarella cheese, applewood smoked bacon + scrambled eggs 10

Grilled Fish Of The Day chef's daily selection of fresh fish from around the world Market Price

Jumbo Shrimp + Chips yuengling lager beer batter + remoulade sauce 17

Seafood Penne Pasta clams, scallops, shrimp, garlic, white wine + butter 29

Roasted "Airline" Chicken Breast sautéed baby spinach + mushroom butter 22

Steak Frites grilled 8 oz. hanger steak, french fries + peppercorn sauce 19

Grilled Steak Burger ground sirloin, soft challah roll + french fries or market green salad 11

Additions: \$1 applewood smoked bacon – tomato jam – sautéed mushrooms – pickled peppers
avocado – gruyère cheese – cheddar cheese – mozzarella cheese – blue cheese

Sides \$4

Sweet Sausage

Applewood Smoked Bacon

Salmon Hash

Roasted Tri-Color Potatoes

2 Eggs Any Style

The Commonwealth of Pennsylvania suggests that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.