

BRUNCH MENU

Tropical Fruit Platter

Assorted Breakfast Pastries

Creole Style Peel and Eat Shrimp GF, DF with Bloody Mary Remoulade

Spring Salad *GF, DF* with Spiced Pecans, Carrots, Tomato, Spring Onion, Cucumber and Goat Cheese

Scrambled Eggs GF

Skillet Rosemary Potatoes GF

Hardwood Smoked Bacon GF, DF

Breakfast Sausage GF, DF

Eggs Benedict Florentine with Avocado Hollandaise on a Croissant

Croque Monsieur Casserole Swiss Cheese, Country Ham, Brioche and Bechamel Sauce

> Belgium Waffles with accompaniments

Veggie Frittata Affogato GF, DF

Egg Frittata with Zucchini, Yellow Squash, Bell Pepper, Red Onion, and fresh herbs, topped with Mozzarella & Marinara Sauce

Beef Stroganoff

Blackened Salmon GF, DF

with Creole Remoulade Sauce