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Brunch Menu

Tossed baby spinach salad with orzo pasta, capers, Holland tomatoes, toasted pine nuts, parmesan cheese, blond balsamic vinaigrette \$8

Grilled Caesar salad with lemon-pepper biscotti \$8

Roasted beet salad, mixed field greens, lemon yogurt & beet chips \$8

Strip Steak and eggs with fried potatoes, caesar salad, homemade steak sauce \$18

French toast Brick, Mascarpone cheese, blackberries, maple syrup & bacon \$13

Two eggs any style or create your own omelet, served with a side of wild mushroom & potato hash, sautéed spinach \$12

Smoked salmon scramble with wee brie & chives, in a pie shell, balsamic mustard, baby greens & crispy potatoes \$15

Johnny cake short stack , cornmeal crusted bacon, poached egg, fresh spinach, diced tomato & smoked chili syrup \$12

Red Eye, Shrimp and Parmesan stone ground grits, sausage "egg roll" & mixed baby greens \$16

"Benediction"

Our weekly interpretation of the classic \$18