

SUMMER BRUNCH MENU

SHARDABLES

ARANCINI 10

Fried risotto & pepper jack cheese balls served with roasted red pepper sauce

BREAKFAST PIZZA 11

Scrambled eggs, ham, cheese & hot sauce

BRASSERIE GREENS 12.5

Fresh escarole sautéed in butter with garlic, hot peppers, lardons, parmesan & white wine

CRAB CAKES 10.5

Made in-house & served with remoulade sauce

FRENCH TOAST BOARD 18

6 slices of French toast served with Nutella, chocolate syrup, peanut butter, maple syrup, butter & strawberry cream cheese served with fresh fruit

PERFECT POUTINE

TRADITIONAL 12.5

House-cut fries topped with gravy & NY cheddar cheese curds

BREAKFAST 12.5

Homefries, NY cheddar cheese curds, hollandaise & a fried egg

ÀL A CARTE

APPLE SMOKED BACON COUNTRY HAM	3.5 3.5
ONE EGG, YOUR WAY TWO EGGS, YOUR WAY	2.5 3.5
HOMEFRIES	3.5
FRESH FRUIT	3.5
SAUTÉED SPINACH	3.5
FRESH CUT FRIES	3.5
WHITE TOAST	2.5
ENGLISH MUFFIN	3.5
PIECE OF FRENCH TOAST	3.5
SOUP DU JOUR	4.5

HOLLANDAISE

Served with homefries & fruit

SIMDAYS

CALIFORNIA EGGS BENEDICT 11

Poached egg with fresh spinach, tomato slice & avocado, topped with Hollandaise

10 AM - 2 PM

CRAB CAKE BENEDICT 14

Poached eggs, crab cake & Hollandaise on an English muffin

EGGS BENEDICT 10

Poached eggs, ham & Hollandaise on an English muffin

EGGS-TASTIC!

BREAKFAST YOUR WAY 8

2 eggs your way with bacon, homefries & fruit

FRITTATA 12

Scrambled eggs with onions, peppers, ham, bacon, homefries & cheddar cheese served with an English muffin

STEAK & EGGS 16

2 eggs your way, 8 oz. steak served with homefries & fruit

OVELEVES

Served with homefries & fruit

DENVER 10

Ham, peppers, onions & cheddar cheese

GREEK 10

Fresh spinach, tomato & feta cheese

ITALIAN SHRIMP 12

Herb-seasoned grilled shrimp, cherry tomatoes, fresh mozzerella, fresh spinach

GREENS

BRASSERIE SALAD 8.5

Heritage greens, candied walnuts, feta & strawberries with strawberry balsamic vinaigrette

HOUSE SALAD 7.5

Heritage greens, cucumbers, onions & tomatoes

KIDS BRUNCH 6

FRENCH TOAST & FRESH FRUIT SCRAMBLED EGGS, BACON & TOAST PASTA WITH BUTTER OR RED SAUCE CHICKEN TENDERS & FRIES HOUSE SALAD

BRAZ BRUNCH FAVES

QUICHE DU JOUR 10

Served with a house salad

BLACK BEAN BURGER 12.5

Black bean burger topped with lettuce, tomato & roasted red pepper sauce served with house-cut fries

BRASSERIE BURGER 12.5

Burger topped with lettuce, tomato & horsey sauce served with house-cut fries

BREAKFAST BURGER 14 // ADD BUN 1

Burger topped with bacon, cheddar cheese & a fried egg served on a cedar plank with homefries & fruit

BREAKFAST SANDWICH 12

Croissant with avocado, cheddar cheese & a fried egg served with a side of yogurt and fresh fruit

BRUNCH DUMPSTER PLATE 14

Two pieces of french toast served with three scrambled eggs, ham, bacon, onions, peppers & NY cheddar cheese curds, topped with hollandaise

FRENCH TOAST STACK 13

Three pieces of french toast served with two eggs, bacon & homefries

RIGGIES 14

ADD GRILLED CHICKEN 4 // SHRIMP 6

Rigatoni pasta in a vodka cream sauce with cherry pepper relish, banana peppers & Parmesan cheese

STRAWBERRY & CREAM FRENCH TOAST 13

French toast stuffed with strawberry cream cheese, topped with fresh strawberries & sweet cream sauce

THE BRASSERIE BLOODY MARY BAR

YOUR CHOICE OF LIQUOR, TOMATO JUICE OR MIXER & YOUR CHOICE OF PRE-MADE ANTIPASTO OR UNDER THE SEA SKEWER 10

CHOOSE FROM:

Vodkas: Titos, Horseradish-infused Titos, Jalapeño-infused Titos, Jameson, Mezcal

Juices: mild mix, spicy mix, Clamato juice, tomato juice Rim seasonings: salt, lemon pepper, celery salt, Old Bay

MIMOSAS

YOUR CHOICE OF ORANGE, CRANBERRY, PINEAPPLE OR GRAPEFRUIT JUICE, WITH CHAMPAGNE

GLASS 6 // CARAFE 13

SUMMER SPECIALS

APEROL SPRITZ

Aperol, cupcake prosecco & club soda, garnished with orange 7.5

SALTED CARAMEL ICED COFFEE
Iced coffee with salted caramel Irish
cream & Absolut vanilla vodka 7.5

WINE

WHITE

Beringer Moscato [ITALY 6.5 // 24

Balanced with floral sweetness & a crisp clean finish

Chateau Ste Michelle Saint M Reisling [WASHINGTON] 9 // 32

Bright, medium bodied with peach aroma & stony minerality

Dr. Frank Dry Riesling [NEW YORK] 9 // 34

Dry & crisp acidity balanced with green apple notes

Barone Fini Pinot Grigio [ITALY] 9 // 30

Bright acidity with warm minerality & floral notes

Casillero del Diablo Sauvignon Blanc [CHILE] 7.5 // 28

Citric with hints of peach, gooseberry & tropical floral notes

Simi Chardonnay [CALIFORNIA] 9 // 34

Hints of buttery cream, toasty oak & citrus aromatics

SPARKLING

Kenwood Yulupa Brut Champagne [CALIFORNIA] 6 // 22

Light and refreshing with pear & peach aromas

Cupcake Prosecco [ITALY] 6 // 22

Fruity notes of peach & nectarine with a gratifying finish

RED

Kenwood Yulupa Pinot Noir [CALIFORNIA] 8 // 30

Raspberry & plum aromas combined with spicy notes

Ruta 22 Malbec [ARGENTINA] 8 // 30

Juicy with an inviting taste of blackberry & plum

Estancia Cabernet Sauvignon [CALIFORNIA] 9 // 34

Mocha aroma with dark cherry & chocolate flavors

Josh Legacy Red Blend [CALIFORNIA] 8 // 30

Merlot, Zinfandel, Cabernet & Petit Sirah

Stave & Steel Bourbon Barrel Aged Cabernet Sauvignon [CALIFORNIA] 9 // 34

Full bodied, dark cherry & plum with vanilla & caramel notes

ROSE

D'Orsay Rose [FRANCE] 9 // 32

Beautiful blush with lively notes of raspberry & strawberry

HOUSE

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, White Zinfandel

BRAR

CANNED BEER (16oz)

Blue Moon Belgian Wheat
Founders All Day Session IPA
Bells Two Hearted IPA
Ithaca Flower Power IPA
1911 Cider *gf*
Glutenburg Blonde *gf*
Pabst Blue Ribbon Lager

BOTTLED BEER

Labatt Blue
Labatt Blue Light
Labatt Blue NA
Budweiser
Bud Light
Bud Light Lime
Michelob Ultra
Coors Light
Corona
Angry Orchard Cider