

Sunday Brunch

Sunday 10am - 3pm

Mostly Liquid Brunches (12 - 3): 12 ounce Signature Beverages with a Protein Side

- **Bellini & Brie:** Local Prosecco, Fresh Peach and Raspberry Juices with Soft, Ripe Brie from.....
- **Bloody Mary & Bacon:** Local Vodka, House Made Mary Mix, Celery Stalk with House Bacon
- **Mimosa & Crisped Prosciutto:** Local Champagne and Fresh Orange Juice with Crisped Prosciutto Slices
- **Half and Half with Rider:** Local Beer of Your Choice (see Iron Rose Beer List) and a House Made Tomato Juice Sidecar with a Saucy Steamed Prawn
- **Sangria and Sausage:** Red Wine, Brandy, Fresh Orange Juice, Lemons, Limes, Grapes, & Apples, and a Splash of Club Soda with a House Sausage

Solids:

The following are available for each Sunday Brunch while quantities last:

- Mostly Liquid Brunch Selections
- House Sausages, Bacons, and Hams - cured in our smokehouse
- Sunny Fruit Salad - fresh fruit dressed in orange juice and honey
- Avocado Toasts - variable and interesting additions - mto
- Peanut Butter and Fresh Fig Toast - toasted slice of House batard topped with peanut butter and sliced fresh figs
- Potatoes —> *Mom's Hash Browns - diced potatoes and onions fried in bacon fat OR *Kathy's Potato Cakes - steamed, riced potatoes, butter, cream, local egg, minced onion, flour, and parsley pan fried until crisp and golden
- Yogurt with House Granola and Local Honey
- Cheese Toast - Consult with your server about options and applications

- Loaded Sweet Potatoes (peanut butter, sliced bananas, dried cherries, and toasted marshmallows)
- Seasonal MTO Frittatas

There will be an additional three items each Brunch from the following list:

Oatmeal - Nannie's Version - hot, creamy, buttery, and sinfully delicious
OR Anne Marie's Overnight Cold Brew Oatmeal - healthy, satisfying, sweet, and heavenly divine

Cracking Bread - large biscuit loaded with spicy pork cracklings and served with local honey

Crab Stuffed Avocado - pitted, ripe fruit holding a delicate crab salad

Potato Prosciutto Waffles - a Poached or Sunny Side Up Egg over roasted tomato & asparagus atop the golden Belgian waffle

French Toast - thick slices of house made bread soaked in a batter of eggs, cream, butter, cinnamon, vanilla and then cooked until crispy, golden brown on the outside with a tender, pudding interior

Quiches - House Country Ham and cheddar; Granny Smith apple, blue cheese, and walnut; Prosciutto, Gruyere, and coarse ground mustard; mushroom, onion, spicy sausage, and chèvre; crab, leeks, and soft herbed whole milk cheese, seasonal and variable combinations

International Cheese Souffle - Herbed Chèvre, Parmesan, Swiss, Cheddar, Stilton, and Queso Fresco

Belgian Waffle - with a crispy crust, tender interior and classic deep pockets perfect for holding melting butter and syrups

3 Egg Omelettes - cheeses (***), sautéed mushroom medley, caramelized onions, tomato variety, sauteed peppers, spinach leaves, meats (***), variable other options

Tartines - avocado with spicy cashew cream; roasted chicken, pickled mushrooms, baby greens, and spicy mayo; grilled peaches and chèvre; braised endives, pickled breakfast radishes, and cheese (?), our variable options are literally endless and easily moo

Eggs Benedict - toasted english muffin, house canadian bacon, poached egg, and hollandaise sauce

Stuffed Puff — *vol en vent filled with tender asparagus, pepper jack cheese sauce, and crisped prosciutto*

Steak and Eggs - grass fed feature cut and free range

Terrine de St. Jacques aux Poireaux - beautiful terrine of *fresh scallops, leeks, carrots, and shallots with creamy piment d'espelette sauce*