



### **B.Y.O.B.B.**

#### **Build your own bellini bar**

Choose from an assortment of fresh purees including swirled into a glass of *Simonet Blanc de Blancs*. Made in Loire, France. This wine has very clean and subtle aromas and flavors of kiwi, lime, green apple and lemon pie.

### **For the table**

seasonal fresh fruit plate & assorted breakfast breads

### **Appetizer**

(choice of)

**“beer” nuts** candied sour cream and onion peanuts tossed in olive oil

**hummus** chickpea hummus with za'atar spice and flatbread -or-

**olives** marinated olives with lemon, bay leaf and spices

**deviled eggs** with smoked paprika and tabasco

**yogurt and dried fruits** creamy non – fat yogurt topped with crunchy house made granola apricots, raisins and dried cherries

### **Entrée**

(choice of five)

**egg white frittata** potato and onion rustic frittata finished with manchego cheese and arugula salad

**business** two pancakes, two eggs any style, sausage or bacon and crisp potatoes

**refried beans** two fried eggs over spicy black beans with tomato, cilantro and sour cream

**three egg omelet** (pick three of the following) mushrooms, spinach, onion, tomato, chorizo, bacon, roasted peppers, Swiss cheese, cheddar cheese or goat cheese

**margherita pizza** mozzarella, basil, tomato

**steak and eggs** 6 ounce flat iron steak, two eggs any style, hollandaise and french fries

**eggs benedict** two poached eggs on english muffin with canadian bacon and hollandaise. crisp potato

**pumpkin & spice pancakes** three large pancakes served with whipped butter

### **\$45 ++ per person**

price is exclusive of tax and gratuity

menu items always subject to change due to seasonal availability