

# Father's Day Brunch

## *Choice of:*

### Strawberry Crepes

Light crepes filled with sweet mascarpone cheese & finished with fresh strawberries.  
Truly divine.

### Chilled Gazpacho

This cold soup has tomatoes, cucumbers, onions and garlic. A perfect summer soup!

## *Choice of:*

### Filet Benedict

Australian filet and spinach topped with farm fresh poached eggs & chive-lemon hollandaise sauce. Served with roasted potatoes.

### Breakfast Burrito

Scrambled eggs, potatoes, cheese & chorizo sausage served with pico de gallo.

### Crab Cakes

Crab cakes atop mixed greens dressed lightly with our house dijon vinaigrette.

### Whiskey Cinnamon French Toast

Cinnamon French toast finished with a Jim Beam sauce.

## *Choice of:*

### Margarita Cheesecake Tarte

Classic Cheesecake in a vanilla cookie pecan crust with a naughty twist.  
Finished with a shot of Tequila lime reduction. Ole'!

### Campfire Smore Tarte

Hickory smoked chocolate mousse in a graham cracker crust & toasted marshmallows.  
No Camping required.

# Children's Brunch

*Choice of:*

Macaroni & Cheese

Macaroni shells in a kid-friendly cheese sauce.

Pancakes

Fluffy pancakes with maple syrup.

&

*Homemade Ice Cream Sandwiches*

Unlimited Corking

Illy French Roast Coffee

Orange Juice

Cranberry Juice

Additional \$3

\$38 per person

\$15 per child

Tax & 20% gratuity will be added

(Substitutions politely declined)

