

Sunday Brunch Menu

Champagne and Mimosas \$8

AVAILABLE FLAVORS: ORANGE, PINEAPPLE, AND STRAWBERRY



Corned Beef Hash \$21

HOUSE CURED CORNED BEEF, YUKON POTATOES, PEPPERS & ONIONS, AND MUSTARD SAUCE TOPPED WITH A SUNNY SIDE UP EGG AND A SLICE OF SOURDOUGH TOAST

Chilaquiles Verde \$19

HOUSEMADE WHITE CORN CHIPS TOSSED IN SALSA VERDE TOPPED WITH OAXACA CHEESE, LIME CREMA, PICKLED RED ONIONS AND CILANTRO TOPPED WITH TWO SUNNYSIDE EGGS

Stuffed Brioche Sandwich \$20

EGGS SCRAMBLED WITH CREAM CHEESE AND CHIVES,
NESTLED INTO SLICED BRIOCHE WITH BACON AND TOPPED WITH SRIRACHA SAUCE
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Grilled Chorizo Burrito \$20

WITH SEASONED POTATOES, SAUTEED RED PEPPERS AND ONIONS, OAXACA CHEESE, SCRAMBLED EGGS, AVOCADO AND A LIME CREMA SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Croissant Sandwich \$20

WITH SCRAMBLED EGGS, BACON AND CHEDDAR CHEESE SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

<u>Peanut Chili Crisp Roasted Brussels Sprout Hash \$19</u>

WITH SUNNY SIDE UP EGGS AND BACON BITS

Eggs Florentine \$19

SCRAMBLED EGGS WITH SPINACH BROCCOLI, GREEN ONIONS, JALAPENOS, CHEDDAR, AVOCADO AND LIME CREMA SERVED WITH SOURDOUGH TOAST

Eggs Benedict \$20

POACHED EGGS, APPLEWOOD SMOKED HAM ON AN ENGLISH MUFFIN, HOLLANDAISE, SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Quiche Lorraine \$19.50

HAM, GRUYERE, AND A TOUCH OF NUTMEG
TOPPED WITH SOUR CREAM
SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES

Croissant Bread Pudding \$12.50

(CONTAINS NUTS)
SERVED WITH AN ORANGE CUSTARD SAUCE
AND FRESH BERRIES

FIRST REGISTER IS FOR BRUNCH SERVICE,
SECOND REGISTER IS FOR DRINKS & PASTRIES ONLY

^{*}Special Menu for Glow Gunday Brunch – other menu items not available today.