

Margarita Brunch Menu

*Eggs Benedict	18
Poached Eggs with Black Forest Ham English Muffins with Hollandaise	
*Crab Cake Eggs Benedict	24
Poached Eggs over Two Seared Blue Crab Cakes, English Muffins, Hollandaise Add Avocado +3	
*Country Sausage Eggs Benedict	19.5
Poached Eggs with House-made Breakfast Sausage Patties, English Muffins & Hollandaise	
*Vegetable & Mushroom Benedict	18
Poached Eggs over Roasted Seasonal Vegetables, Mushrooms & Artichoke English Muffins & Hollandaise	
*Eggs Florentine	17.5
Poached Eggs with Spinach, Swiss Mornay & Cheddar Cheese	
*Eggs Rockefeller	18.5
Poached Eggs with Spinach, Bacon, Tomato & Swiss Mornay Gratin	
*Eggs Sardou with Shrimp	21
Poached Eggs over Grits with Spinach, Grilled Ciabatta, Artichokes, Grilled Shrimp & Hollandaise	
*Huevos Rancheros	18
Poached Eggs with Beans & Cheese Corn Tortillas with Pork Green Chili	
*Steak & Eggs	25
Poached Eggs over Grilled Steak, Potato-Corn-Pepper Hash with Chipotle Hollandaise	

<u>Frittatas (Open Faced Omelets)</u>	17.5
~~Asparagus, Black Forest Ham & Swiss~~	
~~Avocado, Scallion, Tomato & Goat Cheese~~	
~~Mushroom, Bacon, Swiss & Caramelized Onion~~	

Margarita French Toast	13
Whole Wheat French Toast w/ Citrus Honey Butter, Blueberry Compote, Fresh Berries and Syrup	

Salads / Entrees

Sesame Chicken Salad	17
Fresh Chicken, Marinated Vegetables, Swiss cheese, Sprouts on Fresh Greens & Sesame Dressing	
Smoked Salmon Cake Salad	18
House-Smoked Salmon Cakes, Fresh Greens, Lemon- Herb Dressing & Lemon-Dill Tartar Sauce	
Enchiladas Du Jour	17 w/* Eggs 19
*Leek-Dill & Parmesan Baked Salmon	23
Jasmine Rice & Vegetables	
Shrimp and Grits	22
Seared Shrimp over Cheesy Grits & a Creole Andouille Gravy	

Add-Ons / Sides

House Salad	
w/ Sesame dressing, Carrots, Tomato & Sprouts	8
Bacon or Sausage	6
Green Chile	5
Grits or Potato Hash	5

Drinks

Juices: Apple, Cranberry, Pineapple, Tomato	4	Grapefruit,
Orange Juice		5
Pomegranate Juice, Peach Nectar		7
Milk		4
Iced Tea / Lemonade / Coffee / Hot Tea		3
San Benedetto Bottled Water		5

Eye Openers

Mimosa	6
Sparkling Wine & Orange Juice	
Bellini	7
Prosecco, Peach Schnapps & Nectar	
Limoncello Blackberry Prosecco	10
Prosecco with Blackberry Liqueur & Limoncello	
Kir Royale	9.5
Sparkling Wine & Chambord	
Bloody Mary	10
Vodka w/ Spicy Tomato & Accoutrement Garnish	
Bacon Bloody Mary	13
House infused Bacon Vodka, Spicy Tomato & Bacon Garnish	
Margarita	9
House Margarita	(½ Liter 20 / Liter 34)
Irish Coffee	14
Our twist on the classic cocktail using Coole Swan Irish Cream & Jameson. Topped with whipped cream and a drizzle of Crème de Menthe	
Lemon-jito	10
House Infused Ginger Vodka, with Lemon, Mint & Club Soda	
Oaxacan Stinger	15
Mezcal with Poblano liqueur & jalapeno-lime syrup	
Sangria Rojo or Blanco	9
The Margarita's House Sangria w/ Fresh Seasonal Fruits & Flavors (½ Liter 20 / Liter 34)	
Espresso Martini	15
Vanilla Vodka & Kahlua shaken with a shot of espresso	

Draft Beer – Goat Patch Brewing	7
• Red Ale	
• Blonde Ale	

*Consuming raw or undercooked foods may increase a risk of food related illnesses