

# The Painted Brunch



## Appetizers/Salad:

### Angel Eggs

(A Deviled Egg Classic) Topped with Roe, Seaweed Salad, and Braised Beets

### Bacon Bitty Toast

French Baguette topped with Thick Cut Tender Pork Belly, Fresh Spinach Leaves, Tomato, Avocado Aioli

### Maple Bacon Biscuits

Handmade Biscuits Drizzled w/ Local Maple Syrup

## Savory Entrees: Choose One

### Traditional Lardon Quiche

w/ Citrus Creme Fraiche

### Bacon Maple Benedict

Handmade Butter Biscuit topped w/ Braised Maple Pork Belly, Poached Egg, and Smoked Hollandaise

### 4 Mushroom & Grits

Chef Selected Mushrooms, Green Onions, Peppers, White Grits

## Sweet Entrees: Choose One

### American Toast

A Corn Bread French Toast

### Hot Creamy Blueberry Quinoa and Oats

Grain Cereal

### 4 Grain Overnight Cereal

Whole Oats, Quinoa, Chia Seed, Barley, Chef Selected Toppings

### Banana Fosters Oat Waffles

Traditional Banana Fosters on Fresh Waffles (Gluten Free Option)

### Cinnamon French Toast Protein Meal Shake

### Poached Pear Pastry

Flaky Puff Pastry topped w/ Fresh Pear Poached in White Wine Brine, White Wine Carmel Sauce

### Mixed Berry Salad

Mixed Fresh Berries topped w/ Orange Zest, Mint, Oranges honey, and Sea Salt Crystals

### Blood Orange Grain Salad

Kale, Arugula, Quinoa, Orange Segments, Red Onion, Pomegranate, Toasted Sliced Almonds, Blood Orange, Feta Cheese, Champagne Vinaigrette

### Smoked Salmon Palette

Chef Selected Smoked Salmon, Creamy Avocado Puree, Fresh Onions, Shaved Cucumber, Olive, Caper Berries, Dill Weed, Grilled Everything Bread

### Opened Face Sausage, Eggs and Cheese Sandwich

w/ Cheese and Maple Syrup

### Sweet Potato Sage Sausage Hash

Fresh sweet Potatoes, Sage Saurage, Onions, Chives, Red Peppers, Fried Eggs

## Sides: Choose Two

### Thick Cut Bacon & Sausage

### Whole Fruit

(Customers Choice)

### Omelet & Eggs

Made to Order

### Cloud 9 Pancakes

Light and Fluffy Pancakes

### Handmade Bagel and Cream Cheese

### Tapenade

Olive Tapenade

### Classic Hash Brown