



SUNDAY BRUNCH

SAMPLE MENU. SELECTIONS SUBJECT TO CHANGE

APPETIZERS

Wild Mushrooms in Puff Pastry, Tarragon, Cream...14.95

Braised Pork and Ricotta Meatballs, Light Tomato Sauce...14.95

French Escargot...17.95

Whole Roasted Baby Pumpkin, Spicy Smoked Chicken, Jarlsberg, Cream...18.95

SELECTIONS

includes Assorted Brunch Breads with Pistachio Butter, Fruit Preserves and Seasonal Fruits

32.95

Duck Leg Confit with Grand Marnier French Toast, Mascarpone, Candied Orange

Huevos Rancheros with Spicy Black Beans, Queso Fresco, Roasted Jalapeno

Open-Faced Omelet with Smoked Bacon, Fontina Cheese, Crimini Mushroom, Roasted Peppers

Avocado Toast with Arugula, Goat Cheese and XV Olive Oil

Classic Eggs Benedict: Poached Farm Eggs, English Muffin, Hollandaise Sauce

Prime Top Sirloin Steak & Eggs, Roasted Potatoes

Grilled Salmon Salad with Spinach, Bacon, Cucumber, Tomatoes, Feta Cheese

English Muffin Brunch Burger, White Cheddar, Over Easy Farm Egg

Whole Roasted Baby Pumpkin: Spicy Smoked Chicken, Jarlsberg, Cream with Fall Pear Salad

Filet Mignon Hash with Poached Eggs and Hollandaise

Breast of Chicken wrapped in Phyllo, Mushroom Duxelles, Tarragon, Cream

shared entrée...10.00

Bloody Mary...11.00

The Vintage Press Mimosa...11.00

Irish Coffee...12.00

Mr. V's Coffee: French Roast, Amaretto, Cinnamon, Fresh Cream, Oranges...13.00

Gin Orange Press: Beefeater Gin, Orange Juice, Powdered Sugar, Club Soda...14.00

Ramos Fizz: Beefeater Gin, Lime Juice, Sugar, Egg White, Fresh Cream, Orange Flower Water...14.00