



Easter Brunch Menu



Appetizers

Scotch Eggs- 2 hard boiled eggs wrapped in breakfast sausage, rolled in sourdough bread crumbs and lightly fried in beef tallow to perfection. Served with stoneground mustard. \$12

Beignets & OJ -4 club made beignets lightly fried to order and tossed with your choice of powdered sugar or cinnamon and sugar. Serviced with fresh OJ. \$9

Main dishes

Quiche Trio- 3 personal size quiche with our club made buttery crust and filled with Bacon, feta and spinach; Ham and cheddar; Roasted veggies and gouda. \$12

Cinnamon Swirl Bread French Toast- two thick slices of our club made cinnamon swirl bread dipped in our own vanilla cinnamon batter and lightly browned. Topped with your choice of fresh berries and whipped cream or maple syrup. Served with a choice of bacon, sausage links or sugar cured ham. \$12

Monte Cristo-thinly sliced club cinnamon swirl bread packed full of shaved ham and swiss cheese, battered, and lightly fried to a golden brown. Topped with powdered sugar and served with a raspberry sauce. Accompanied with fresh seasonal fruit. \$14

Corned Beef Reuban-thinly sliced corned beef smothered in sauerkraut and swiss cheese topped with your choice of 1000 island dressing or stone ground mustard served on fresh club made marbled rye. \$14

Desserts (now all made in house)

"The Baker's" Famous Carrot Cake-layered with a cream cheese buttercream and encrusted in walnuts \$9

Buckeye Cheesecake-chocolate crust with a creamy peanut butter cheesecake \$9

Fresh Baked Cinnamon Roll-cream cheese icing \$3.50