

COUNTRY BISTRO SUNDAY BRUNCH

11am - 4pm

TEXAS TENDERLOIN AND POACHED EGGS

Medallions of tenderloin wrapped in bacon, grilled to order, and served on English muffin halves topped with two poached eggs and Béarnaise Sauce \$16.

CLASSIC EGGS BENEDICT AND ASSOCIATES

From Caprese Benedict to Florentine Royale, Lobster Benedict to Saffron and Salmon. Ask your server for today's Eggs Benedict Special. \$12. Or Market Price

CLASSIC EGGS AND HASH BROWNS

Savory potato, peppers, mushrooms, onion and hash browns topped with poached eggs and Cheddar-Jack cheeses. Served with toasted baguette and creamery butter. \$13.

THE NEW YORKER

Smoked salmon platter with cream cheese, capers, red onions and fresh dill. Served with toasted baguette or pumpernickel toast. \$14.

LESQUICHES: TUSCAN, MEXICALE, AND MORE...

Your favorite light-as-thistledown quiche fresh baked in Bistro's flaky pie crust. Ask your server for today's Quiche Specials. Served with garden salad, toasted baguette and creamery butter. \$13. Or Market Price

POPOVER BREAKFAST PLATTER

Fresh popovers, preserves, creamery butter, two eggs scrambled with sour cream and fresh herbs and served with Black Forest ham or crispy bacon. \$13.

FRENCH TOAST, PANCAKES & OMELETS SERVED ALL DAY! ☺

BRUNCH COCKTAILS

The Thirsty Mimosa \$9. Bistro's Elderberry Mimosa \$9.

Spritzer with Sauvignon Blanc and Limoncello... \$8.

Kettle One Bloody Mary \$9. Good Morning Martini with regional Bar Hill Honey Gin...\$12.