# 2nd SUNDAY BRUNCH

*Brunch includes a glass of ~*

Fresh orange juice
Mimosa
Sparkling Wine
Bloody Mary or Virgin Mary

PASTRIES BASKET
Assorted Breakfast 'sweet' Breads, muffins & Pastries

## *First Course Selections*

### BRIE & BERRY 'PILLOWS'
Triangle puffed pastry 'pillow's
Filled with French brie & ripe strawberries ~ baked to a golden brown

### OYSTERS ON THE ½
'5' fresh oysters shucked to order & served with fresh lemon wedge
traditional cocktail sauce & cucumber mignonette

### OYSTER'S ANDREW
Freshly shucked oysters topped with fresh baby spinach, béarnaise, & a sprinkling of
crisp bread crumbs ~ then flash broiled to poach the oyster
finished with bacon infused caviar

### FRESH MELONS & PROSCUITTO
Sweet fresh Watermelon & Cantaloupe served with shaved Parma Proscuitto
Dressed with baby greens

### *Traditional* SHRIMP COCKTAIL
Crisply steamed in ale & Old Bay. . served with traditional cocktail sauce & fresh lemon

### SMOKIN' SEAFOOD SAMPLER
Thinly sliced Norwegian 'cold' method smoked salmon ~ smoked trout
& smoked peppered mackerel served with cuke salad & horseradish cream

### ANJOU PEAR *'Savory'* SING THE BLEUS
Fresh ripe pear sliced and fanned with a smathering of beautiful Gorgonzola Bleu crumbles- a
bouquet of baby greens tossed in organic bleu cheese vinaigrette
finished w/ house honey roasted walnuts & dried cranberries

### CEVICHE LA MAR
Day boat scallops jumbo shrimp ~ chilled & dressed in a Los Cabos ceviche dressing
With a bouquet of baby greens & ripe avocado

Gracie's
21st century cafe and catering
a restaurant like no other

# *Main Course Selections*

## HEIRLOOM SALAD NIÇOISE

*Last of the season* ORGANIC HEIRLOOM TOMATO dress this beautiful brunch salad with Artichoke hearts, *hard cooked egg*, haricot vert, crisp cucumber, & olives
Dressed with a light citrus & extra virgin olive oil with fresh oregano buds

## OEUF 'EN ASPARAGUS

Fresh asparagus, steamed & topped with thinly sliced Norwegian smoked salmon & poached eggs, drizzled with a champagne cream ~ served with roasted parsely'd fingerling potatoes

## RUM SPIKED FRENCH TOAST

Our own special recipe with cinnamon & nutmeg. . oh, yes, and a hint of rum delicious egg batter. . served with a pan browned Black Forest ham and maple syrup

## BREAKFAST BURRITOS

Lightly scrambled eggs, with jack cheese & black bean chile wrapped in soft flour tortillas
Mango Salsa, sour cream, guacamole

## EGGS BENNIE

Poached eggs riding on crisp puffed pastry triangles, with thinly sliced *imported Prosciutto* and fresh spinach topped with our homemade béarnaise ~ roasted fingerlings

## SPANISH CHORIZO E' HUERVOS

Grilled chorizo sausage sliced and tossed with eggs scrambled ~ vine ripened tomato & Poblano peppers

## OMELET ~ TWO STYLES

**WESTERN** caramelized onion, green pepper, and Black Forest Ham folded into a fluffy egg omelet w/ cheddar and Monterey Jack Cheese & crispy home fries
**RIPE TOMATO** with provolone & leaf basil ~ with **c**rispy home fried potatoes

## STEAK AND EGGS

Filet Mignon tail charcoal grilled to your preference - served with ***Eggs 'your style'*** *over easy, scrambled*, or a *mini cheese omelet* & grille roasted fingerling potatoes

## CRAB CRÊPES A LÁ RICHE

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab tossed in a light tomato & scallion butter – drizzled with a melted leek and champagne buerre blanc with grill roasted fingerlings

## MAGIC MUSHROOM MÉLANGE

Portabella Mushroom Cap painted with balsamic, extra virgin olive oil, ~ charcoal grilled. Resting over ,a melt of fresh mozzarella in a savory broth re-'duck'tion of sauté of wild PA mushroom, oyster, shiitake and others in season with fresh herbs, white wine, topped with poached egg and finished with aromatic white truffle oil

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*Your Completion Course*

## FRESH FRUITS AND CHEESE SELECTION

Fresh berries & seedless grapes
With a Sampler of *our most amazing* imported Artisan cheeses

**$ 41. – prix fixe**

*Includes listed beverages ~ breads basket – three course brunch & the entertainment folks*
*20% gratuity is added to your check for Brunch Service!*

*We're so honored to serve you while the Sun Shines*
*& to Start your Sunday with great food and good company*
*Welcome to our Sunday space!*