

Entrées

Liege Waffles seasonal fruit topping or chocolate, powdered sugar. \$11 / Single Waffle. \$6

Fried Green Tomato BLT* fried eggs, Nueske's bacon, roasted tomato aioli, arugula, open face on Italian bread. \$11

Tarte Flambée* chorizo & potato hash, corn, cheddar cheese, shirred eggs, pico de gallo. \$13

Classic Steak & Eggs* sunnyside up eggs, horseradish cream, Bruges frites. \$16

Eggs Benedict* seasonal fruit.

- Parma rosemary ham, chive hollandaise. \$11
- Smoked salmon, tomato dill hollandaise. \$15

Omelette of the Day seasonal fruit. \$10

Vegetable Frittata of the Day seasonal fruit. \$10

Baked French Toast stuffed with strawberry cream cheese, chocolate sauce. \$10

Baked Eggs in Chili Verde* pulled pork, chipotle crema, tortilla chips. \$14

Corned Beef & Potato Hash* sunnyside up eggs, emmental cheese, whole grain mustard aioli. \$12

Brunch Burger* bacon, arugula, fried egg, green peppercorn tomato jam, potato hash. \$13

Seasonal Bruges Salad mixed greens, marinated potatoes & white beans, asparagus, fresh mozzarella, tomato, onion, tarragon-balsamic vinaigrette. \$11

- with grilled chicken or portabella. \$13
- with pan seared salmon. \$15

Southern Style Crabcakes collard greens, lemon pepper roasted garlic aioli. \$12

Grilled Cheese fire roasted tomatoes, multigrain bread. \$8 / With Bacon. \$9.50

Macaroni & Cheese spicy blend of three cheddars. \$9

PEI Mussels choice of sauce. \$12

- Classic white wine, shallots, herbed beurre blanc
- Spicy creole, andouille sausage, peppers, onions, celery, crumbled Maytag Bleu
- Green curry, fresh cilantro & basil

Prix Fixe Brunch

Choice of Entrée, Side Dish
and Brunch Beverage

Entrée

Eggs Benedict with Smoked Salmon,
Steak & Eggs, Tarte Flambée, Baked Eggs in
Chili Verde, **or** Brunch Special

\$24

Liege Waffles, French Toast,
Fried Green Tomato BLT, Corned Beef & Potato Hash,
Frittata, Omelette **or** Eggs Benedict with Ham

\$20

Side Dish

Potato Gratin, Sausage,
Bacon, **or** Granola & Yogurt

Beverage

House Mimosa, glass of Prosecco,
Bloody Mary **or** seasonal Beer Cocktail

Poutine

The official street food of Montreal – our Bruges Frites poutine style with your choice of topping.

- Classic Montreal - Amish cheese curds, stock gravy. \$8
- Brunch Style* - Fried egg, Amish cheese curds, Parma sausage gravy. \$12

Sides

Granola & Yogurt. Cup \$3.50 Bowl \$5

Seasonal Fruit Bowl. \$4

Nueske's Applewood Smoked Bacon. \$5
Award winning bacon from Wisconsin

Housemade Maple-Apple Sausage. \$5

Bruges Frites roasted garlic Dijon mayonnaise. \$5

Herbed Potato Gratin. \$5

Mixed Greens Salad champagne vinaigrette. \$7

EXECUTIVE CHEF
Kevin Hunninen

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.