SUNDRIED TOMATO American Bistro & Catering

BRUNCH MENU

EYE OPENERS

Champagne, Champagne Cocktails, and Mimosas

Champagne, Watermelon, Pineapple or Orange Mimosa GLASS 7 BOTTOMLESS 17 Lavender Champagne Cocktail 9

Bloody Mary 10

Le Grand Courtage Grand Cuvee Brut Rosé GLASS 12 BOTTLE 39 smooth, versatile, balanced, hint of fruit, floral finish

Aperol Spritz

Avissi Prosecco, Aperol 12

Tequila Sunrise

Tres Agaves Organic, orange juice, grenadine 12

Irish Coffee

Jameson, brown sugar, coffee, whipped cream 12

STARTERS & SMALL PLATES

"My Favorite Indulgence" Granola Parfait 12

organic greek yogurt, nut-free granola, honey, strawberries, blueberries

gf Stuffed Pasilla Pepper* 17

risotto, portobello mushrooms, brie, smoked chipotle cream sauce, topped with a poached egg

gf Fresh Baked Atlantic Salmon* 20

roasted red potatoes, wilted arugula, basil-pesto buerre blanc, topped with a poached egg

EGGS 'N SUCH

gf Three Eggs and Bacon* 15

eggs your way, smoked bacon or canadian bacon, seasonal fresh fruit, roasted red potatoes O'Brien

gf Brie & Carmelized Onion Omelette* 16

roasted tomato, avocado, seasonal fresh fruit, roasted red potatoes O'Brien

gf Braised Beef Omelette* 16

cremini mushroom, roasted red bell pepper, goat cheese, seasonal fresh fruit, roasted red potatoes O'Brien

gf Blackened Shrimp 'n Grits* 20

poached egg, asiago cheese, sun dried tomatoes, bacon, chipotle hollandaise

Gib Sundried Tomato Skillet* 18

two fried eggs, chicken and apple sausage, spinach, red bell, shallots, garlic, sun dried tomatoes, roasted red potatoes O'Brien

gf Mission Skillet* 17

portobello mushroom, poached eggs, tomato, spinach, broccolini, sun dried tomatoes, roasted red bell, hollandaise sauce, roasted red potatoes O'Brien

gf Vegetable Frittata 16

roasted broccoli, peppers, eggplant, gorgonzola, sharp cheddar

Sundried Tomato Signature Dish **gf** Gluten-Free All substitutions are subject to upcharge \$5.50 charge for split large plates. Water and straws upon request. Our chicken is free range organic. * Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



BRUNCH MENU

BENEDICTS

served with seasonal fresh fruit and roasted red potatoes O'Brien

Classic Eggs Benedict* 17 english muffin, canadian bacon, asparagus tips, hollandaise sauce

Blue Crab and Bacon Hash Benedict* 19 poached eggs, sliced tomatoes, basil hollandaise sauce

Filet Benedict* 23

english muffin, medium rare petite filet, poached eggs, chives, hollandaise sauce

FRENCH TOAST & WAFFLES

Housemade Malted Waffle 12

maple syrup, fresh whipped cream

ADD: bananas foster 4.40; sauteed fresh berries 4.40; candied pecans 2.20; fresh strawberries and whipped cream 4.40

Chicken and Waffle 19

house-breaded chicken breast, chipotle syrup

Vanilla French Toast 17

brioche bread, brandy royale, maple syrup, fresh berries, powdered sugar

SIDES

Two Eggs* 5

Roasted Red Potatoes O'Brien 6

Peppered-Mustard Applewood Bacon 5

Seasonal Fresh Fruit 5

Canadian or Smoked Applewood Bacon 6

Sliced Tomato 2

Toast 4 sun dried tomato country bread or english muffin

FOR LITTLE TOMATOES

all dishes are accompanied by seasonal fresh fruit

Waffle 8 fresh whipped cream

Strawberry Waffle 9 fresh whipped cream

Scrambled Eggs* 8 cheddar cheese

Silver Dollar Pancakes 8

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