

EASTER BRUNCH

9:00 am – 3:00 pm • \$50 per adult

SPECIAL LITTLE TOMATOES MENU AVAILABLE

EYE OPENERS

Bloody Mary 10

Champagne or Watermelon, Pineapple or Orange Mimosa Glass 7 Bottomless 17

Lavender Champagne Cocktail 9

1st COURSE

Mini Granola Parfait

“my favorite indulgence” nut-free granola, greek yogurt, honey, strawberries, blueberries

gf Small Chopped Salad

organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beet, red onion, cilantro caper vinaigrette

gf Strawberry Spinach Salad

strawberries, candied pecans, blueberries, cranberries, quinoa, goat cheese, strawberry dijon vinaigrette

Creamy Sundried Tomato Soup

gorgonzola cheese

Chilled Cantaloupe Soup

Half Artichoke

melted parm, pine nut piccata, tarragon aioli

Crispy Blackened Chicken Spring Rolls

honey-cilantro pesto

2nd COURSE

Fresh Baked Atlantic Salmon

roasted red potatoes, wilted arugula, basil, pesto beurre blanc. topped with a poached egg

Filet Benedict

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

Classic Eggs Benedict

english muffin, canadian bacon, asparagus tips, hollandaise sauce

Mini Lamb Chops

blackberry sage brown butter, garlic mashed potatoes, sauteed asparagus tips

Fish n’ Chips

fresh halibut, housemade tartar, malt vinegar

Blue Crab and Bacon Hash

poached eggs, sliced tomatoes, basil hollandaise sauce

Shrimp Omelette

asparagus, brie, chipotle hollandaise sauce

gf Pasta-less Vegetarian Lasagna

layers of parmesan, eggplant, zucchini, yellow squash, carrots, red bell, spinach, topped with fresh tomato sauce and goat cheese

Sundried Tomato Skillet

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

Vanilla French Toast

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

Housemade Malted Waffles

maple syrup, fresh whipped cream

add bananas foster or fresh strawberries at no additional charge

3rd COURSE

gf Crème Brulée Duo

vanilla bean, berry

gf Flourless Chocolate Cake

raspberry coulis

gf Strawberry Sorbet

Apple Cobbler

topped with vanilla ice cream

SUNDRIED TOMATO
AMERICAN BISTRO & CATERING

