

# Sample Menu from 2021

## Weekend Brunch Specials

<b>Surf and Turf Platter</b>	\$14.95	A large slice of casserole made with sausage, mixed cheese, house-made bread and eggs. Served on a platter with two eggs your way, roasted potatoes, and your choice of bread
<b>Beef Brisket Hash</b>	\$11.95	Smoked barbeque beef brisket served over roasted garlic potatoes topped with cheese and two eggs fried over easy
<b>Salmon Cake Benedict</b>	\$8.80	Salmon cake made with fresh salmon, breadcrumbs, corn, red peppers, horseradish, and whole grain mustard on a freshly baked croissant topped with two poached eggs and hollandaise sauce.
<b>*NEW* Wild Mushroom Omelette</b>	\$11.95	Brie cheese and sautéed wild mushrooms folded into a French-style three egg omelette, served with your choice of bread
<b>Habanero Mango Mahi Mahi Benedict</b>	\$11.95	Blackened Mahi Mahi served on a freshly baked croissant, topped with two poached eggs and spicy habanero mango sauce.
<b>Bread Pudding Platter</b>	\$9.95	A large serving of our house-made orange pecan bread pudding and served with whipped cream, two eggs your way, two slices of bacon, Swiss cheese and sliced tomatoes.
<b>Sea Scallops Benedict</b>	\$12.95	Two pan seared sea scallops and poached eggs served over a croissant and topped with hollandaise sauce.
<b>Bison Smoked Sausage Hash</b>	\$10.95	Hash made with bison smoked sausage, roasted potatoes, roasted red peppers and onions topped with two over easy eggs.
<b>*NEW* Sausage Strata Platter</b>	\$9.95	
<b>Quinoa Breakfast Bowl V</b>	\$7.95	Roasted corn quinoa salad chilled and topped with two poached eggs, avocado slices and hollandaise
<b>Breakfast Burrito</b>	\$7.95	Ham, beef and turkey diced with Swiss, mixed cheese, and provolone scrambled with eggs and onions. Wrapped in a warm flour tortilla and served with roasted garlic potatoes.
<b>*NEW* Pork Belly Benedict</b>	\$10.95	Crispy diced hickory smoked pork belly served on Portuguese sweet bread and topped with two poached eggs. Served with hollandaise sauce.
<b>Spicy Mexican Scramble V (GF)</b>	\$7.95	Two eggs scrambled with spicy roasted tomatillo and chipotle salsa topped with avocado and goat cheese and served roasted potatoes.
<b>*NEW* Split Compote Crepe Combo</b>	\$10.95	Two whole wheat crepes topped with fresh house-made compote: one topped with mango chutney and the other topped with mixed berry compote. Served with two eggs your way and bacon.
<b>Duck Confit Benedict</b>	\$10.95	Shredded duck confit made from legs and thighs, served over a croissant and topped with two poached eggs with hollandaise.
<b>*NEW* Curry Chicken and Waffle</b>	\$10.95	ODB house special chicken curry made with all-natural chicken breast baked in creamy yellow curry sauce. Served with a fresh Belgian waffle and a side of syrup.

## Breakfast Pastry Tray

*Small serves 8 – 12 / Large serves 15 – 18 (please order early – sells out quickly!)*

**Continental** \$30 / \$45

Cheese Danishes, Chocolate Croissants, Raspberry Croissant, Cinnamon Rolls, Blueberry Muffins

**English** \$30 / \$45

Butter Croissants, apple turnovers, chocolate chip scones, mixed berry scones (gf), seasonal muffins

**Sweet & Savory** \$38 / \$58

Ham & cheese croissants, Almond croissants, chocolate cheese Danish, muffins

## Family Brunch To Go

**French Toast Pan** \$50.00

**Box of Coffee** \$24.95