

SUNDAY BRUNCH

\$15.95

**BRUNCH ENTREES INCLUDE OUR SIDE ITEM BUFFET AND
A COMPLIMENTARY MIMOSA OR ORANGE JUICE**

HOUSEMADE BUTTERMILK PANCAKES

Three Fluffy Buttermilk Pancakes topped w/ Cinnamon Apples & Powdered Sugar

JOE'S SPECIAL

Ground Beef, Onions, Spinach
w/ Scrambled Eggs
a San Francisco Classic

LANGERMANN'S HASH

Spicy Chorizo Sausage, Short Ribs & Corned Beef Hash seared w/ Peppers & Onions
topped w/ 2 Eggs

EGGS BENEDICT STYLE

Two Poached Eggs on English Muffin topped w/ Hollandaise Sauce

Traditional—Ham

Yucatan—Chorizo Sausage

Chesapeake—Crab Cake

Carolina—Fried Green Tomato

St. Andrews—Smoked Salmon

Memphis—Pulled Pork

Florentine—Spinach & Tomato

WALNUT RAISIN FRENCH TOAST

Walnut Raisin Bread Dipped in an Egg Batter & cooked to Golden Brown
topped w/ Chocolate Banana Compote

STEAK & EGGS

7 oz. Range Steak cooked-to-order w/ 2 Eggs any style

BREAKFAST BLITZ

Three Eggs served any style

OMELETS

Basic

Ham & Cheese

Vegetable

Asparagus, Mushrooms, Spinach

Greek

Spinach, Tomato, Feta Cheese



10:00 - 3:00

GAZPACHO MARY

**Housemade Gazpacho,
Stoli Hot Vodka, Olive
8.95**

CLASSIC COCKTAILS

BLOODY MARY

*The origins of this drink are disputed
but one account contends it was invented
in 1921 by bartender Fernand Petiot while
working at Harry's Bar in Paris.*

Vodka, Tomato Juice,
Worcestershire Sauce, Tabasco,
Salt/Pepper
3.50

MIMOSA

*Invented at the Paris Ritz in 1925 and
named after the yellow flowers of the
Mimosa plant*

Orange Juice, Champagne, Triple Sec
3.50

THE BELLINI

*Originates from the founder of
Harry's Bar in Venice, Italy,
a noted hangout of Ernest Hemingway*

Purée White Peaches and Prosecco,
an Italian sparkling wine
4.50

RAMOS GIN FIZZ

*Henry C. Ramos invented the
Ramos Gin Fizz in 1888 at his bar,
Meyer's Restaurant,
in New Orleans, Louisiana*

Gin, Lemon Juice, Lime Juice, Egg White,
Sugar, Cream, Orange Flower Water,
and Soda Water
6.50