

# Sunday Brunch

# BREAKFAST

#### **CAFÉ QUICHE**

16.95

**CROQUE MADAME** 

16.95

roasted oyster, cremini & portobello mushrooms & fontina cheese in our classic french/style quiche + salad green & fresh fruit

BANANAS FOSTER FRENCH TOAST 15.95

café baguette soaked in vanilla custard & griddled, topped with banana rum caramel sauce, candied pecans, caramel whipped cream & maple syrup

OMELETTE 14.95

three egg omelette with hungarian beef paprikash & american white cheddar blend, topped with dill sour cream + café potatoes & toast

PANCAKE COMBO 14.95

two cinnamon swirl pancakes served with cream cheese icing & maple syrup + two eggs\* your style & choice of pepper bacon, house/made breakfast sausage or ham steak

shaved prosciutto, swiss & dijonnaise on griddled artisan sourdough, baked with mornay & gruyere topped with a sunny side egg\* + salad green

**FARM FRESH EGGS** 

13.95

two eggs\* any style, café potatoes & toast + choice of pepper bacon, house/made breakfast sausage or ham steak

**BISCUITS & GRAVY** 

15.95

house/made buttermilk biscuit topped with creamy sage sausage gravy + two sunny side eggs\*

**RED FLANNEL HASH** 

16.95

crispy russet potato, onion, beet & pepper bacon hash topped with horseradish cream sauce + two over easy eggs & toast

## AFTER 10

#### **STEAK & EGGS**

20.95

**SOUTHERN PORK CHOP** wood/grilled breakfast chops, stone ground mustard grits, red-eye gravy & arugula salad

fire/grilled hanger steak\*, café potatoes, two sunny side eggs\*, chimichurri & toast

LOLA BURGER 18.95

wood/grilled local beef\*, toasted english muffin, tillamook cheddar, pepper bacon, shredded lettuce, pickled onion, comeback sauce topped with a sunny side egg\* + pomme frites

AUTUMN COBB SALAD 16.95

mixed greens, pepper bacon, roasted butternut squash, boiled egg, dried cranberries, toasted pecans, maytag blue cheese, pickled apples, cider dijon vinaigrette, café garlic bread add wood/grilled salmon or steak\* + 7 add chicken or tofu + 6

# KALE & QUINOA SALAD

10.05

17.95

grapes, dried cranberries, quinoa, sunflower seeds, parmesan, sherry vinaigrette, café garlic bread add wood/grilled salmon or steak\* + 7 add chicken or tofu + 6

#### **BLACKENED CHICKEN CLUB**

16.95

toasted sesame kaiser, wood/grilled blackened chicken breast, pepper bacon, dijonnaise, american cheese, bibb lettuce, tomato, pickled onion + salad green

### FROM THE BAR

mimosa 9 bloody mary 11.50 freixenet cava 8 irish coffee 11

## SIDES

yogurt parfait	6.95
fresh fruit	4.50
café potatoes	4.50
two eggs* any style	4.50
sausage, ham or bacon	4.50
today's soup	6.95/7.95

## KIDS MENU

french toast egg & cheese quesadilla cinnamon swirl pancakes scramble & bacon

all kids meals are served with grapes, house/made granola & greek yogurt 7.50

# TO DRINK

la colombe coffee	3.50	
latte	4.00/5.25	
cappuccino	4.00/5.25	
mocha	4.50/5.25	
chai	4.50/5.25	
cold brew	4.25	
iced tea	3.25	
coke, diet coke or sprite	2.75	
millstream root beer	3.95	
millstream cream soda	3.95	
fresh squeezed oj	3.75	
strawberry lemonade	3.95	
strawberry arnold palmer	3.50	
san pellegrino sparkling wa	iter 4.50	
organic rishi hot tea	3.75	
caffeinated	decaffeinated	
earl gray	tumeric ginger	
english breakfast	chamomile medley	

peppermint

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.Please inform your server of any food allergies you have.

We will try to accommodate your food allergies.

matcha super green

However, we cannot be responsible for individual reactions to any food products or guarantee that the food we serve is completely free from any allergen.