



~Brunch Includes~

Brunch Includes a Family Style Platter of Seasonal Fresh Fruits Artisan Baked Pastries Tableside with a Complementary Glass of Champagne, Mimosa or Sparkling Cider

~Entrees~

Main Crab Frittata

Spanish Chorizo, Prawns, Charred Spring Onions,
Laura Chenel Goat Cheese, Crema, Cilantro

Kobe Steak and Eggs

Farm Fresh Poached Eggs, Potato Confit, Béarnaise Sauce

House Smoked Scottish Salmon Benedict

Farm Fresh Poached Eggs,
Breakfast Potatoes, Hollandaise

Crème Brule French Toast

Blueberry Compote, Frangelico Whipped Butter,
Apple Wood Smoked Bacon, Vermont Maple Syrup

Wild Mushroom Omelet

Three Egg Omelet, Summer Squash, Caramelized Onions,
Bloomsdale Spinach, French Brie

House Made Corned Beef and Hash

Farm Fresh Eggs Any Style, Crispy Onion Rings, Hollandaise

Huevos Rancheros

Black Beans, Spanish Rice, Cojita Cheese, Spicy Ranchero Sauce, Over Easy Eggs, Crema

21.95

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**~Children's Menu~**

Twelve Years and Under Please

12.95

**French Toast**

Fresh Strawberries, Applewood Bacon, Blueberry Syrup

**Scramble Eggs**

Slocum House Potatoes, AppleWood Smoked Bacon

**Beverages**

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Slocum House Bloody Marry

9

Hibisus Kir Royal

10

Peartini

11

Slocum House Dark & Stormy

9

Mimosa

5.95

House Sparkling

5.75

Domanie Chando Rose

10.50

Espresso

3.50

Cappuccino / Café Latte

3.75

Coffee

2.50

Orange Juice

3.25