

# Mother's Day Brunch

*Legends Grille Porch*

Enjoy Brunch with a Mimosa or our House-Made Bloody Mary

## Smoked Salmon Omelette

Cream Cheese, Onions topped Capers.

*served with fresh fruit and Breakfast Potatoes.*

\$16.00

## Farmer's Market Omelette

Seasonal Vegetables, Potatoes, Cheddar.

*served with Fresh Fruit and Breakfast Potatoes.*

\$12.00

## Jumbo Lump Crab Omelette

Tomatoes, Onions, Spinach, Lemon Zest and Brie.

*served with Fresh Fruit and Breakfast Potatoes.*

\$19.00

## Western Omelette

Bacon, Ham, Peppers, Onions, Cheddar, House Made Salsa.

*served with Fresh Fruit and Breakfast Potatoes.*

\$12.00

## Mushroom Omelette

Onions, Truffle Oil and Boursin Cheese.

*Items are served with Fresh Fruit and Breakfast Potatoes.*

\$14.00

## \*Eggs Nova Scotia

Poached Eggs, English Muffin, Smoked Salmon, Hollandaise.

*served with Fresh Fruit and Breakfast Potatoes.*

\$16.00

### \*Eggs Benedict

Poached Eggs, Ham, Asparagus, English Muffin, Hollandaise Sauce.

Add Crab Cakes for \$7

*served with Fresh Fruit and Breakfast Potatoes.*

\$15.00

### \*Eggs Florentine

Poached Eggs, English Muffin, Spinach, Tomato Hollandaise.

*served with Fresh Fruit and Breakfast Potatoes.*

\$13.00

### Quiche Lorraine

Bacon, Leeks, Gruyere.

*served with Fresh Fruit and Breakfast Potatoes.*

\$13.00

### Monte Cristo

Ham, Swiss, Fried Egg, Toasted, battered and grilled. Served with Wild Berry Compote.

*served with Fresh Fruit and Breakfast Potatoes.*

\$15.00

### French Toast Grand Marnier

*Powdered Sugar, Maple Syrup.*

*served with Fresh Fruit.*

\$13.00

### Brunch Burger

Bacon, Fried Egg, Cheddar, Brioche Roll. Served with Hand Cut Fries.

\$17.00

### Endive and Orange Salad

Marmalade, Goat Cheese, Walnuts, Arugula, Spiced Honey Vinaigrette.

\$13.00