

SUNDAY BRUNCH MENU

Table Bites

Basket of Muffins 7
Butter & Jam

Warm Croissants 8
Orange Marmalade & Chocolate Ganache

Greek Donut Holes 5
Honey, Powdered Sugar, Cinnamon

Starters

Pink Grapefruit Brulee 6

Fresh Fruit Cup & Orange Ice 7

Smoked Salmon
Traditional garnish, toast points, crème fraiche 12

Main Course

Irish Breakfast 15
Irish pudding, eggs, smoked bacon, grilled tomatoes,

3 Farm Fresh Eggs: Any Style 10
Served with Home Fried Potatoes and Toast, Choice of Applewood Bacon, sausage or fruit

Create your own Omelet 13
3 Farm Fresh Eggs or Whites – Your choice of Peppers, Onions, Mushrooms, Tomatoes, Spinach, Bacon, Ham, Sausage, Asparagus, and shredded Cheddar Jack Cheese
Served with Home Fried Potatoes and your choice of toast or fresh fruit

Breakfast Bowl 12
2 poached eggs, pulled pork, home fries, hollandaise, spicy tomato salsa, choice of toast or fruit

Butter Milk Pancakes 10
Fresh Whipped Cream, Maple Syrup, fresh fruit garnish, and your choice of: Blueberries, Bananas, or Chocolate chips

Eggs Benedict 14
English muffin with Canadian bacon and Hollandaise Sauce Served with home fries or fresh fruit

Hot Quinoa Cereal 8
Chef's select fresh berries, cinnamon, nutmeg, honey, rhubarb, heavy cream, mint

Sides 3

Fresh Fruit

Home Fries

Hash Browns

Bacon

Sausage

Breads

Country White

Country Wheat

Multigrain

Seeded Rye

Gluten Free White

Before ordering, please inform your server if a person in your party has a food allergy.

EXECUTIVE CHEF: JAMES O'CONNOR



The Ridge Club

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