

# SUNDAY BRUNCH MENU

## Table Bites

Blueberry Scones 7  
*Butter & Jam*

Dark Chocolate Profiteroles 8  
*Orange Marmalade & Chocolate Ganache*

Croque Monsieur Sticks 9  
*Maple-Dijon dipping sauce*

## Starters

Cottage Cheese & Berries 6

Fresh fruit & Yogurt 7

Smoked Fish Plate  
*Traditional garnish, toast points, crème fraiche* 12

## Main Course

**Sicilian Eggs & Polenta** 12

Creamy polenta, wilted baby kale & heirloom tomatoes, 2 eggs any style, spicy tomato sauce, choice of toast

**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

**Beef Hash Bowl** 12

2 poached eggs, house beef hash, home fries, hollandaise, Beet Relish, choice of toast or fruit

**Breakfast Pizza** 10

Scrambled eggs, peppers, onions, mushrooms, ham, sausage, cheese, home fries, fresh fruit

**Eggs Benedict** 14

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

**Hot Cream of Wheat** 8

Chef's select fresh berries, cinnamon, nutmeg, cloves, honey, clotted cream, mint

## Sides 3

Fresh Fruit

Home Fries

Hash Browns

Bacon

Sausage

## Breads

Country White

Country Wheat

Multigrain

Marble 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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