



Sunday Brunch

August 18th, 2019

Brunch includes complementary Coffee & Juice

<u>OYC Breakfast</u> – 2 eggs any style with your choice of 2 strips of bacon or 2 sausage links. Served with hash brown potatoes and your choice of toast.	\$10
<u>Short Stack (2 cakes) of Buttermilk Pancakes</u> with butter and Maple Syrup	\$6
<u>Tall Stack (4 cakes) of Buttermilk Pancakes</u> with butter and Maple Syrup	\$9
<u>Bacon and Tomato Omelet</u> – With green onions, served with hash browns potatoes and your choice of toast.	\$12
<u>Sausage and Cheddar Scramelet with Tomato and Green Onion</u> – Served with hash brown potatoes and you're choice of toast.	\$12
<u>Daily Vegetarian Special Omelet</u> – Chef's Choice of the day Served with hash brown potatoes and toast.	\$10
<u>Quiche Lorraine</u> – A timeless classic and a favorite on any brunch menu. Made with chopped bacon, Swiss cheese and onions scattered in the bottom of a pie crust then filled with a savory egg and cream custard and baked. A generous wedge is served with hash brown potatoes and fresh cut fruit.	\$12

Sides

Bacon (4 strips)	\$4
Sausage (4 links)	\$4
Pancake (one each)	\$4
Two eggs (any style)	\$4
Toast – Wheat, Sourdough, Rye, White, English Muffin	\$2