



Sunday Brunch

January 13th 2019

Brunch includes complementary Coffee & Juice

<u>OYC Breakfast</u> – 2 eggs any style with your choice of bacon or sausage. Served with hash brown potatoes and your choice of toast.	\$10
<u>Short Stack of Buttermilk Pancakes = 2 cakes</u>	\$6
<u>Tall Stack of Buttermilk Pancakes = 4 cakes</u>	\$9
<u>3 Cheese Blintz with Raspberry Sauce and 2 Sausage Links</u> – Delicate crepes filled with a ricotta cream cheese mixture flavored with lemon zest and vanilla, dusted with powdered sugar and served with 2 sausage links and a side of warm maple syrup.	\$12
<u>Corned Beef Hash and Two Eggs</u> – Made with potatoes, onions, peppers and house cooked corned beef. Grilled crispy on the outside and tender on the inside. Served with eggs any style, hash browns and your choice of toast.	\$11
<u>Joes Special Omelet</u> - Ground beef, spinach, onion, mushrooms and Swiss cheese Served with hash brown potatoes and your choice of toast.	\$12
<u>Eggs Benedict</u> – Two poached eggs and Canadian bacon atop a toasted English muffin finished with a ribbon of Hollandaise sauce and served with hash browns.	\$13

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

Prepared by: **Chef Brandi Faye**