



Sunday Brunch

March 17th, 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 Berry 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>Sausage and Cheddar Scramlet</u> - With green onions and served with hash brown potatoes and your choice of toast.	\$11
<u>Classic Eggs Benedict</u> – 2 poached eggs atop a toasted English muffin topped with Canadian bacon and finished with a ribbon of Hollandaise sauce. Served with hash brown potatoes and your choice of toast.	\$13
<u>Ham and Swiss with Tomato Omelet</u> – Served with hash browns and your choice of toast.	\$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

Prepared by: **Chef Brandi Faye**