



# BRUNCH MENU

## EGGS BENNY

TOASTED ENGLISH MUFFINS TOPPED WITH SHAVED APPLEWOOD SMOKED HAM, POACHED EGGS AND WARM HOLLANDAISE SAUCE SERVED WITH CRISPY HASHBROWNS.

## GOLDEN STUFFED FRENCH TOAST

SOURDOUGH BREAD GRILLED GOLDEN BROWN SERVED WITH FRESH WHIPPED CREAM - ASK YOUR SERVER WHAT WE CREATED FOR YOU THIS WEEK - SERVED WITH FRESH HAND-MADE SAUSAGE PATTY.

## THE KELLERMEISTER

PORK SCHNITZEL TOPPED WITH TWO FRIED EGGS SMOTHERED IN OUR FRESH MADE SAUSAGE PAN GRAVY ATOP BREAKFAST POTATOES WITH SOURDOUGH TOAST.

RECOMMENDED WINE - NORTON

## SCHNICKLEFRITZ SANDWICH

FRIED EGG WITH FRESH HAND-MADE SAUSAGE PATTY, MELTED CHEDDAR CHEESE ON GRILLED SOURDOUGH SERVED WITH CRISPY HASHBROWNS.

## QUICHE

WE CREATE OUR QUICHE FROM SCRATCH IN-HOUSE. SERVED WITH TOSSED GREENS.

## MIMOSA - BY THE GLASS

MADE WITH OUR CRISP AND DELICATE, BRUT-STYLE BLANC DE BLANCS

## CLASSIC

BLANC DE BLANCS AND ORANGE JUICE.

## FUZZY NAVEL

BLANC DE BLANCS, OUR PEACH SEASONAL WINE AND ORANGE JUICE.