

EASTER BRUNCH MENU



SOUP

TOMATO CHEDDAR BISQUE

GARNISHED WITH MINI GRILLED CHEESE CROUTONS. 6-

CLASSIC FRENCH ONION

MADE WITH SIX KINDS OF SAUTÉED ONIONS AND SWISS CHEESE. 6-

SALADS

EGG IN THE GRASS SALAD

A TEMPURA BATTERED POACHED EGG, APPLE WOOD SMOKED BACON, OVEN ROASTED TOMATOES, AND PICKLED RED ONIONS OVER A BED OF FRESH BABY SPINACH. SERVED WITH A HOUSE MADE BLUE CHEESE VINAIGRETTE. 15-

RASPBERRY CHICKEN SALAD

GRILLED CHICKEN WITH FRESH RASPBERRIES, SAUTÉED RED ONIONS, ARTICHOKE, FETA CHEESE, AND TOASTED WALNUTS OVER A BED OF MIXED FIELD GREENS. SERVED WITH A LEMON CAPER VINAIGRETTE. 17-

BRUNCH ENTREES

ALL ITEMS INCLUDE A SIDE OF FRESH FRUIT SALAD, AS WELL AS A BASKET OF MINI CROISSANTS FOR THE TABLE. ADD BREAKFAST SAUSAGE LINKS OR BACON 4- SUBSTITUTE A SIDE FOR A SOUP 3- ADD FRESH GRILLED TOAST 2-

B.L.T PANINI

APPLEWOOD SMOKED BACON, ROMAINE HEARTS AND BEEFSTEAK TOMATO, GRILL PRESSED WITH A FRIED EGG AND A GARLIC AIOLI ON SOURDOUGH BREAD. SERVED WITH SEASONED HOMEFRIES. 13-

BREAKFAST PIZZA

A CLASSIC FEATURING CANADIAN BACON, EGGS, PEPPERS, ONIONS, AND BABY SPINACH FINISHED WITH CHEDDAR JACK CHEESE ON A 12" THIN CRUST BRICK FIRED PIZZA DOUGH. 14-

SOUTHERN-STYLE BISCUITS & GRAVY

FLUFFY BUTTERMILK BISCUITS MADE FROM SCRATCH, SMOTHERED WITH RICH HOUSE MADE SAUSAGE GRAVY. 15-

CORNED BEEF HASH

OUR INCREDIBLE HOUSE MADE CHOPPED CORNED BEEF HASHED WITH SHREDDED POTATOES, ONIONS, AND CARROTS. TOPPED WITH TWO FRIED EGGS AND GRILLED TOAST. 15-

FIREHOUSE CHICKEN & WAFFLES

TWIN COUNTRY-FRIED CHICKEN CUTLETS, SERVED OVER A SWEET AND SAVORY BELGIAN WAFFLE. FINISHED WITH NY MAPLE SYRUP THAT WE INFUSED WITH CHIPOTLE PEPPERS FOR THE PERFECT AMOUNT OF FIREHOUSE HEAT! 17-

CAST IRON HAM STEAK

A HEARTY SMOKED BONE-IN HAM STEAK, PAN SEARED IN A CAST IRON. SERVED WITH SCRAMBLED EGG, CHEDDAR GRIT CAKES AND FINISHED WITH "RED-EYE" GRAVY. 17-

TRADITIONAL STEAK & EGGS

6OZ ANGUS SIRLOIN, GRILLED AND FINISHED WITH HERBED COMPOUND BUTTER. SERVED WITH SCRAMBLED EGGS AND HOUSE MADE HOME FRIES. 19-

PETITE ATLANTIC SALMON

6OZ PRINCE EDWARD ISLAND CAUGHT SALMON, TOPPED WITH A ZESTY BLOODY-MARY INSPIRED SAUCE. SERVED WITH HOUSE MADE HOMEFRIES. 19-

LOBSTER BENEDICT

A TRADITIONAL-STYLE BENEDICT TOPPED WITH A POACHED EGG, FRESH COLD WATER LOBSTER, HOUSE CURED CANADIAN BACON AND HOLLANDAISE SAUCE OVER AN ENGLISH MUFFIN. 20-

SEAFOOD MAC AND CHEESE

OUR FAMOUS MAC AND CHEESE, TOSSED WITH LOBSTER, BLUE CRAB, ASPARAGUS, RED ONION AND TOMATO. TOSSED WITH A WHITE WINE, ASIAGO, MOZZARELLA, AND CHEDDAR JACK CHEESE OVER PENNE PASTA WITH A BAKED PANKO BREADCRUMB CRUST. 22-

CHILDREN'S MENU ENTREES

ALL ITEMS INCLUDE A CHILDREN'S BEVERAGE, A SIDE OF FRESH FRUIT SALAD
AND YOUR CHOICE OF BACON OR SAUSAGE



CHILDREN'S BRUNCH MENU:

PANCAKES, FRENCH TOAST, WAFFLES, WITH SCRAMBLED EGGS. 7-

CHILDREN'S TRADITIONAL MENU:

HOT DOG, HAMBURGER, CHEESEBURGER, NOODLES AND BUTTER OR MARINARA, CHICKEN FINGERS. 7-

SPECIALTY EASTER COCKTAILS



MIMOSAS

CHAMPAGNE AND ORANGE JUICE BY THE GLASS 6-
A FULL CARAFE OF MIMOSAS TO SHARE 21-

PEACH BELLINI'S

CHAMPAGNE AND PEACH JUICE BY THE GLASS 6-
A FULL CARAFE OF BELLINI'S TO SHARE 21-

CASA LARGA SANGRIA

YOUR CHOICE OF RED OR WHITE SANGRIA GARNISHED WITH FRESH FRUIT 7-
A FULL CARAFE OF SANGRIA TO SHARE 24-

IRISH COFFEE

COFFEE WITH O'MARA'S IRISH CREAM 5-

EASTER DESSERTS

BY CHEESY EDDIE'S



JILLIAN'S COOKIES

A SPECIAL TREAT FROM CHEESY EDDIE'S, A JILLIAN IS AN
OATMEAL COOKIE SANDWICH FILLED WITH CREAM CHEESE FROSTING! 6-

APPLE CARAMEL TART

CRISP FARM-FRESH APPLES ARE SAUTÉED IN BRANDY, FOLDED INTO A DECADENT CARAMEL MADE
FROM SCRATCH, BAKED INTO A BUTTERY SHORTBREAD CRUST. PAIRED WITH A SCOOP OF
VANILLA ICE CREAM, & MADE EXCLUSIVELY FOR HOSE 22! 7-

FAMOUS CARROT CAKE

THE EASTER BUNNY'S FAVORITE! INCREDIBLY MOIST LAYERS CREATED FROM GARDEN-FRESH
CARROTS, PEELED AND GROUND! FROSTED WITH JUST THE RIGHT AMOUNT OF EXTRA-ORDINARY
CREAM CHEESE FROSTING. (NO NUTS OR RAISINS) 6-

ORIGINAL CHEESECAKE

SOME CALL IT "PLAIN CHEESECAKE" BUT THERE IS NOTHING PLAIN ABOUT THIS!
THE ONE AND ONLY VANILLA CHEESECAKE FROM CHEESY EDDIES. 6-

CHOCOLATE CHEESECAKE WITH CHOCOLATE GANACHE (GF)

DECADENT CHOCOLATE CHEESECAKE, WITH A CHOCOLATE GANACHE SHELL. 6-