

BRUNCH MENU

STARTERS

MIMOSA 6

fresh squeezed orange juice, champagne

BELLINI 7

peach púree, Prosecco sparkling wine

BISTRO BLOODY MARY 7

our own recipe with celery stick and olives

BEIGNETS 6

the French doughnut...with lots of powdered sugar

GRANOLA PARFAIT 4

fresh granola, vanilla yogurt, seasonal fruit or berries

LOX AND BAGEL 9

smoked salmon, toasted bagel, chive cream cheese, tomato, capers, red onion

MAIN COURSES

FRITATA 9

open faced omelet - ask your server for the Chef's inspiration

STUFFED FRENCH TOAST 7

brioche, cream cheese, strawberries

FISCHER FARMS STEAK AND EGGS 12

grass fed Indiana raised flatiron steak, home fries, two farm fresh eggs

310 "BENEDICT" 11

bacon wrapped asparagus, farm fresh poached egg, hollandaise, toast points

THE STACK 8

whole grain pancakes with fresh blueberries and ricotta, seasonal fruit compote,
real maple syrup, apple wood smoked bacon



SALADS

ALL AMERICAN COBB 9

a blend of spring greens and romaine lettuce with grilled chicken, diced ham, bacon, bleu cheese, tomatoes, egg, & avocado with our bleu cheese dressing

NICOISE 11

ahi tuna seared rare over mixed greens with olives, capers, green beans, tomatoes, steamed Yukon potato, & hard-boiled egg with roasted shallot vinaigrette

CURRIED CHICKEN SALAD 10

curried chicken salad served over mixed greens with oranges, apples, grapes & toasted almonds

ADDITIONS

grilled chicken 3	crispy salmon 6
grilled shrimp 8	flatiron steak 8

seared ahi 9

Cheeses: Maytag Bleu; Capriole Goat; parmesan; gruyere; white cheddar - add \$1

Dressings: shallot vinaigrette; bleu cheese; buttermilk ranch; low-fat Italian; honey Dijon

SANDWICHES

includes small side salad with choice of dressing or seasoned garlic fries

PUB BURGER 8

Angus beef, lettuce, tomato, pickle, caramelized red onion

THE CUBAN 8

pulled pork with salsa verde, ham, gruyere cheese, pickles, red pepper mayo

CROQUE MONSIEUR/MADAM 7/11

classic grilled French bistro sandwich with gruyere cheese, ham, Dijon mustard; Madam has the addition of a fried egg and sauce Mornay

ULTIMATE GRILLED CHICKEN 8

grilled marinated chicken breast slices, apple wood smoked bacon, tomato, avocado, aged cheddar with Dijon mustard and basil pesto

ENTREES

includes house salad with choice of dressing, substitute a Caesar for 1.95

PENNE PASTA 10

grilled chicken, tomatoes, Nicoise olives, pesto, goat cheese in roasted garlic cream

MAC & CHEESE 8

creamy white cheddar sauce, bacon, scallion, & elbow macaroni baked until golden

CRISPY SALMON 12

crispy skinned salmon filet with sautéed greens

STEAK FRITES 14

grilled 8 oz flatiron steak served with seasoned garlic fries

We are pleased to provide a non-smoking establishment. Twenty percent gratuity will be added to all parties of six or more.

Chef Proprietor: Jeff Maiani Manager: Liz Bohall