



Slocum House Brunch

Brunch Includes a Family Style Platter of Seasonal Fresh Fruits Artisan Baked Pastries
Tableside with a Complementary Glass of Champagne, Mimosa or Sparkling Cider

~Main Course~

Crème Brulee French Toast

Fresh Berries, Seasonal House made Syrups, Chantilly Whipped Cream

Belgian Waffles

Fresh Berries, Toasted Pecans, Chantilly Whipped Cream

Traditional Eggs Benedict

Honey Glazed Canadian Bacon. Lemon Hollandaise

Crab Omelets

Mascarpone, Fine Herbs, Red Onion, Truffle Egg

Veggie Omelet

Artichoke Hearts, Olives, Goat Cheese, Tomatoes, Herbs

Biscuits and Gravy

Rosemary Biscuit, Tasso and Pork Sausage Gravy,
Two Fried Eggs, Hash Browns

Huevos Rancheros

Corn Tortillas, Black Beans, Braised Pork, Salsa Verde,
Pan Fried Eggs, Crème Fraiche

Steak and Eggs

Skirt Steak, Poached Egg, Fried Potatoes, Hollandaise,
Fried Green Tomato, Tomato Relish

Fish of the Day

Seasonal Special, Ask your Server for Details

\$19.95 Per Person