

Times are Tough Brunch

EGGS BENEDICTO'S ~ poached eggs, with smoked salmon or Canadian bacon on puff pastry, topped with hollandaise and asparagus spears and hash browns	13
CRAB CAKE BENNIES~ two crab cakes on sautéed spinach, poached eggs topped with hollandaise and hash browns	18
LORRAINE OMELETTE~ bacon, mushrooms, Havarti and hash browns	11
CANYON OMLETTE~ ham, red peppers, onion, Fontina cheese and hash browns	11
GREEK OMLETTE- artichoke, feta cheese, green onion, tomato, oregano and hash browns	11
CORNED BEEF HASH -house cured with sautéed potatoes, peppers, local winter greens and onions, topped with two eggs any style and drizzled with hollandaise	14
KENNEBEC HUEVOS- two corn tortillas, black beans, green chili, two eggs, queso fresco and pico de gallo	11
BREAKFAST BURRITO- eggs, chorizo or ham, pepper jack cheese, served with green chili and pico de galla	12
BUTTERMILK PANCAKES - served with Chantilly cream	10
BRIOCHE FRENCH TOAST - topped with powdered sugar and strawberries	10
VANILLA BEAN CRÊPE - with sweet ricotta and cherry compote	10
MEDITETTANEAN MIX- chicken souvlaki, dolmas, hummus, tabbouleh, and tzatziki, served with pita	17
CHICKEN POT PIE—poached chicken, spring vegetables, shitake mushrooms in a delicate sauce topped with a puff pastry	15
CHICKEN ENCHILADAS- smothered in a green chili, served with Spanish rice, black beans and sour cream	14
add 2 fried eggs	3