

BACCHUS BRUNCH MENU

TRADITIONAL EGGS BENEDICT -

TWO POACHED EGGS WITH HOUSE MADE CANADIAN BACON ON AN ENGLISH MUFFIN TOPPED WITH HOLLANDAISE SAUCE SERVED WITH BERKELEY HOME FRIES 12.

NON-TRADITIONAL EGGS BENEDICT -

TWO POACHED EGGS WITH SMOKED SALMON ON AN ENGLISH MUFFIN TOPPED WITH CAPER HOLLANDAISE SAUCE SERVED WITH BERKELEY HOME FRIES 12.

STEAK AND EGGS –

STEAK TOPPED WITH BÉARNAISE SAUCE SERVED WITH TWO EGGS AND BERKELEY HOME FRIES- PRICE VARIES DEPENDING ON CUT OF STEAK

OMELETS:

SERVED WITH BERKELEY HOME FRIES

GREEK OMELET – FETA CHEESE, SUN-DRIED TOMATOES, SPINACH AND ONION 10.

PESTO OMELET – PESTO, SUN-DRIED TOMATOES, MOZZARELLA 10.

ABC OMELET – AVOCADO, BACON AND CHEESE OMELET 12.

CAJUN OMELET – SAUTEED SHRIMP, BELL PEPPERS AND ONIONS AND A DASH OF HOUSE MADE CAJUN SPICE 12.

ADD BREAKFAST SAUSAGE OR HOUSE MADE CHORIZO 3. ADD BACON 2.

SWEETNESS

FRENCH TOAST FEATURE - 9.

SEASONAL FRUIT AND HOUSEMADE GRANOLA PARFAIT TOPPED WITH SWEETENED WHIPPED CREAM 7.

BACCHUS BURGER

WITH CHEDDAR, BACON, LETTUCE, TOMATO, ONION AND MAYONNAISE 14.

BACCHUS BRUNCH SANDWICH SPECIAL – PRICE VARIES

SALADS

BRUNCH SPECIALTY SALAD – 9.

COBB SALAD – ROMAINE, GRILLED CHICKEN, BLUE CHEESE, AVOCADO, ONION, TOMATOES, EGG AND BACON WITH RED WINE VINAIGRETTE 12.

GRILLED SALMON AND ASPARAGUS SALAD SERVED WITH MIXED SPRING GREENS, CARROTS, BOILED EGG WITH A MAPLE DIJON DRESSING 20.

SIDES:

CUP OF SOUP 4.

FRUIT SALAD 5.

SUNDAY BRUNCH IMBIBING AFTER 1 PM

SPARKLING WINE WITH CHOICE OF: ORANGE, CRANBERRY OR MANGO JUICE 9.

BLOODY MARY – PINT SIZE - HOUSE MADE BLOODY MARY MIX AND TITO'S VODKA 9.

IRISH COFFEE – COFFEE AND JAMESON TOPPED WITH WHIPPED CREAM 10.

SPRING SPECIALTY COCKTAILS AND FULL WINE LIST AVAILABLE

SUNDAY BRUNCH SHRUBS* -

YOUR CHOICE OF ORANGE OR CRANBERRY
WITH CLUB SODA – 4. ADD TITO'S HANDMADE VODKA – 8.

SPECIALTY SHRUB COCKTAILS – CRANBERRY 3 WAY OR OJ FIZZ – SMALL 9. LARGE 12.

*A shrub became popular during the colonial times. It can refer to a cocktail or soft drink. It is made by mixing a vinegared syrup with spirits, water or carbonated water.

20% gratuity added to parties of 6 or more; No Individual Checks for Parties of 8 or more

Consuming raw or under-cooked meats, fish, shellfish or eggs may increase your risk of food-borne illness.