



Happy Mother's Day!

Traditional Breakfast 11

*Two Farm Fresh Eggs any Style, Applewood Smoked Bacon or Pork Sausage,
Hash Potatoes and your choice of Toast*

Black Forest Ham Benedict 14

Shaved Ham, two Farm Fresh Poached Eggs, English Muffin, Cream Cheese Hollandaise and Sliced Fruit

Smoked Salmon and Toasted Bagel 14

Caper Berries, Hard Boiled Egg, Tomato, Red Onion and Whipped Cream Cheese

Dover Sole 19

Lightly Floured and Pan Seared, Sweet Corn Cous Cous, Citrus Caper Butter and Grilled Broccolini

Southern Style Eggs Benedict 15

*Broccolini and Mushroom Ragut over Grilled Grit Cakes, Two Cage Free Poached Eggs,
Cream Cheese Hollandaise Sauce, Balsamic Reduction and Sliced Fruit.*

Southern Style Biscuits and Gravy 10

Three Country Biscuits Smothered in our Andouille Gravy, and Two Cage Free Eggs Any Style

Three Egg Omelet 12

*Served with Hash Potatoes, your choice of Toast and Two Ingredient. Add on ingredients \$1
Ham, Chorizo, Turkey, Avocado, Spinach, Tomatoes, Onion, Roasted Red Pepper,
Garlic, Artichoke, Jalapeño, Smoked Gouda, Swiss, Cheddar, Feta or Goat Cheese*

Chicken Stuffed Crêpe 14

Sun-dried Tomatoes, Spinach, Gouda Cheese & Champagne Cream Sauce

Brioche Stuffed French Toast 10

Blueberry Mascarpone Cheese, Pure Maple Syrup, Whipped Butter, and Fresh Sliced Fruit

Buttermilk Pancakes 10

Topped with your choice of Fresh Cut Banana, Blueberries or Toasted Pecans with Maple Syrup

House Grounded Beef Tenderloin Burger 13

Choice of Cheese, served on Toasted Bun and Fries

Smoked Turkey Club 13

Applewood Smoked Bacon, Lettuce, Tarragon Aioli, Spring Greens, Swiss, Roma Tomatoes and Chips

Petit Filet Mignon 26

Boursin Whipped Yukon Gold Potatoes, Grilled Asparagus and Cognac Demi-Glace



Starters

Roasted Beet Salad 9

*Baby Arugula, Orange Supremes, Sonoma Goat Cheese, Candied Pecans,
Shaved Fennel and Balsamic Reduction*

International and Domestic Cheese Plate 19

*Humboldt Fog Goat, Taleggio, 5 Spoke Harvest Moon Cheddar, Raw Honey Comb, Dried Fruits,
Toast Points*

Tomato Basil Bisque 6

Crème Fraiche

Sesame Ahi Tuna Salad 15

*Seasonal Greens, Toasted Almonds, Mandarin Oranges, Scallions, Blueberries
and Sweet Chili Vinagrette*

Brunch Special

Pepper Crusted Prime Rib 28

Yukon Whipped Mashed Potatoes, Grilled Asparagus, Beef Jus

Seared Sea Scallops 22

*Sweet Potato Puree, Crispy Sea Salt Brussel Sprouts With Raw Honey,
Pecan Butter*

Desserts

Vanilla Bean Crème Brulee 10

Garnished with White Chocolate Mousse and Seasonal Berries

Chocolate Ganache Cake 11

Garnished with Chambord Butterscotch

Carrot Cake 11

Crème Anglaise, Fresh Seasonal Berries

Sides

Sliced Seasonal Fruits, Melons and Berries 6

Seasonal Berry Yogurt with Granola 7

Applewood Smoked Bacon, Pork Sausage, Corned Beef Hash or Grilled Virgin Ham 4

English Muffin or Toasted Bagel 4

Ruby Red Grapefruit Segments 4

Executive Chef Kevin Gillespie

Executive Sous Chef Bernardo Cardoso

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