

# SUNDAY BRUNCH THE TIN ANGEL

## APPETIZERS

Homemade Soup of the Day 3.75

Apple Harvest Salad, Crisp apples, lightly sweetened cranberries, walnuts, blue cheese and mixed greens tossed in orange-ginger dressing 6.75

Our House Salad, fresh crisp greens & veggies; your choice of dressing 5.25  
ORANGE GINGER, LEMON HERB, or BUTTERMILK BLEU CHEESE

Fresh Mozzarella & Roasted Roma Tomatoes, with basil pesto and crostini 7.00

Fried Green Tomatoes, with horseradish sauce 6.25

Sweet Potato Biscuits, with peach preserves & sorghum 4.50

## SIDES

Fresh Housemade Breakfast Sausage 3.25

Rasher of Bacon 3.00

Grilled Ham 3.25

House-made Corned Beef Hash 3.50

Fried Potatoes 2.00

Green Chili Stone Ground Grits 2.50

English Muffin 1.50

Slice of (warm) maple wheat bread 1.50

## ENTREES

Corned Beef Hash & Eggs, House-made Corned Beef "hashed" with Idaho potatoes, served with poached eggs, mustard hollandaise and apple slaw 12.25

Eggs Benedict, Poached eggs and grilled ham on an english muffin, with fresh hollandaise and potatoes 12.25

Huevos Rancheros, Scrambled eggs, black bean chili & guacamole, on flour tortillas with salsa & sour cream 12.25

San Francisco Joe, We make ours with filet mignon, caramelized onions, spinach and cheddar & jack cheeses in scrambled eggs; with potatoes and choice of maple wheat bread or english muffin 14.50

Laramie Pork, Grilled pork loin with Laramie sauce and eggs scrambled with scallions & jack / cheddar cheese served with green chili stone ground grits and choice of wheat bread or english muffin 11.25

Green Eggs & "Ham I Am" Frittata, Ham, Swiss, spinach, broccoli, scallions & basil ("Sam" would like *these* anywhere) with potatoes and choice of maple wheat bread or english muffin 10.75

Greek Omelette, Spinach, feta cheese, onions and black olives served with potatoes and choice of english muffin or maple wheat bread 10.25

Shrimp Greek Omelette, All the above plus shrimp 14.50

Vegetable Omelette, Spinach, onions, bell peppers, tomatoes & mushrooms (add cheese 1.00) with potatoes and choice of maple wheat bread or english muffin 9.25

Shrimp & Vegetable Omelette, All the above plus shrimp 13.50

Banana Brûlée French Toast, On whole-grain bread with lemon ricotta filling, caramelized bananas & maple syrup 8.00

Harvest Chicken Salad, Panko crusted fried chicken breast, on mixed greens tossed in orange-ginger dressing 12.75 with gala apples, blue cheese, walnuts and lightly sweetened cranberries

Med Salad, Grilled shrimp, chickpeas, artichokes, feta cheese, roasted red bell peppers, red onions, orzo, toasted pumpkin seeds and more with mixed greens and sun-dried tomato dressing 14.00

Tuna-salad Salad, Mixed greens, avocado, tomato, pumpkin seeds & our Gypsy dressing 12.00

Angel Burger Half pound, all natural, local "gourmet pasture beef" with red onion, lettuce, tomato & fries 9.50  
add provolone cheese 1.00

*We do not list every ingredient we use. If you can't tolerate specific foods, please tell your server.*

18% GRATUITY ADDED TO PARTIES OF SIX OR MORE