



## Brunch at the Garden

### Brunch Cocktails

\$9

Mimosa

Champagne and Fresh Orange Juice

Bellini

Champagne and Peach Nectar

Bistro Garden Bloody Mary

Kettle One Vodka, Homemade Bloody Mary Mix, Fresh Celery and a Salted Rim

Ramos Fizz

Gin, Sweet and Sour, Cream, Orange Flower Water and Egg White Blended and topped with Fresh Nutmeg

### Appetizers

Chilled Gazpacho with Herbed Croutons \$6

Tortilla Soup with Avocado, Tortillas, and Jack Cheese \$7

Almond Crunch Granola Parfait with Vanilla Yogurt  
Fresh Blueberries and Banana with a Touch of Honey \$7

Caesar Salad \$11

Assorted Wild Greens with Fresh Pear

Feta Cheese and Pine Nuts \$12

Butternut Squash Ravioli with Burnt Butter,  
Sage and Cranberries \$12

Maryland Lump Meat Crab Cake

Roasted Poblano Chile Sauce \$15



## **Brunch at the Garden**

### **Assorted Home Baked Breads**

### **Entrees**

German Apple Pancake with Blueberry Compote,  
Maple Syrup and Sour Cream \$14

Smoked Salmon Plate with Toasted Bagel  
Cream Cheese, Red Onions, and Capers and Sliced Tomatoes \$15

Shredded Chicken Tostada  
Crispy Corn Tortillas, Beans, Lettuce, Cabbage,  
Salsa Fresca, Jack Cheese and Guacamole \$15

Grilled Vegetable and Brie Cheese Frittata  
With Smoked Bacon and Wild Green Garnish \$16

Bistro Garden Cobb Salad \$16

Eggs Benedict with Sliced Tomato and Home Fries  
Choice of: Canadian Bacon, Sautéed Spinach or Smoked Salmon \$16

Cold Poached Salmon, Sauce Verde  
And Marinated Cucumber Salad \$21

The Bistro Burger  
Sautéed Onions, Mushrooms, Cheddar Cheese, Lettuce and Tomato  
Served with French Fries and Thousand Island on the side \$15

### **Side Orders**

Home Fries \$5

French Fries \$5

Slices of Smoked or Canadian bacon (3 slices) \$6

Sautéed Spinach with Garlic and Shallots \$6

Fresh Fruit \$8

Steamed Asparagus with Hollandaise Sauce \$9

**For Reservations please call (818) 501-0202**