

FIRE + WATER BRUNCH

STARTER

Spring Pea Soup

mint / parsley
cup 5

ENTREES

Herbed Baked Eggs

2 over easy eggs broiled in cream / topped with thyme, rosemary, garlic, parsley and parmesan cheese / served with bacon / fruit / Annies All Natural White Bread toast / F+W jam
35

•Petit Filet Mignon & Cream Cheese Scramble

*4 oz Blalock's beef filet / pan seared in an iron skillet
2 eggs scramble with cream cheese and green onions
Annies All Natural White Bread toast / F+W jam*

45

Tres Salads Vegetarian Plate

cup of soup / 2 side items / fresh fruit
35

F + W BLT

*crispy bacon / bibb lettuce / sliced tomato / sliced avocado
garlic mayonnaise / Annies All Natural White Bread
2 side items*

35

•Grilled Lemon Chicken Salad

*sliced grilled chicken breast / julienne red & yellow peppers
steamed asparagus / fresh thyme / tossed in fresh squeezed
lemon juice & olive oil
2 side items*

40

•Salmon Nicoise

*grilled salmon filet tossed with dill, red onions, capers
served with herbed potato salad, steamed asparagus
boiled egg and sliced tomato*

40

COMPLIMENTRY BEVERAGES

Red Zinger Tea / Coke/Ginger Ale / Coffee

SPARKLING LEMONAIDS

Lavender Rosemary

Ginger Mint

JUICES

Apple • Cranberry • Grapefruit

Orange • Tomato • V8

Espresso • Cappuccino

5

SIDES

Herbed Potato Salad

*little gem potatoes, dill, basil, parsley, green onions with
champagne vinegarette*

Carrot Cranberry Slaw

*grated carrots, dried cranberries, fresh mint
with a citrus vinegarette*

DESSERT

Strawberry Pavlova

Frozen Lemon Cream
topped with Toasted Coconut

Prices are per person and include your Entree, Side Items, Beverage, Dessert & Gratuity

•Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness