



The Twin Lakes Inn

Sunday Brunch | 8:30-1:30

(Call 719-486-7965 during meal hours to request to-go brunch items for lobby or curbside pickup.)

New Orleans Style Beignets 8

Deep-fried choux pastry generously dusted with powdered sugar, served with vanilla whipped cream & macerated berries.

Biscuits & Gravy 8

Two house-made biscuits topped with sausage gravy.

Bananas Foster French Toast 9

Three slices of French toast topped with Bananas Foster sauce & caramelized bananas.

Eggs Benedict 11

Two poached eggs, English muffin, Canadian bacon & Hollandaise.
Served with home fries and grilled asparagus.

Crab Benedict 13

Two poached eggs, English muffin, sauteed crab meat, spinach & Bearnaise.
Served with home fries and grilled asparagus.

Tasso Green Chili Omelet 12

Tasso ham, cheddar cheese & green chilis in a two-egg omelet.
Served with home fries and asparagus.

Steak & Eggs 19

4oz filet topped with Bearnaise and served with two eggs of your choice,
home fries and grilled asparagus.

Shrimp & Grits 17

7 grilled shrimp and cheesy bacon grits.

Crab Cakes 15

Lump crab meat served with a grilled peach salsa and lemon aioli.

Cup of New Orleans Style Gumbo 5

Chef Darryl's slow-cooked chicken & sausage gumbo.

A La Carte Items 3

Bacon | Two eggs (your style) | Cheesy bacon grits | Grilled asparagus | Home fries

Ask about available options: **D** = Dairy-Free **G** = Gluten-Free **V** = Vegetarian or Vegan