

# ECYC Brunch Menu

## APPETIZERS

New England Clam Chowder  
Cup \$5, bowl \$8

Jumbo Tiger Shrimp Cocktail  
Tomato-horseradish dipping sauce \$11

Summer Salad  
Strawberries, fresh mozzarella, garden greens, candied hazelnuts, white balsamic vinaigrette \$9

Caesar Greens  
Croutons, parmesan cheese, lemon-garlic-cracked black pepper dressing \$9

Fried Oysters  
Cabbage slaw, sriracha aioli \$12

Crab Cakes  
Garden greens, sweet pepper aioli \$12

## ENTREES

Black Bean Burger  
L-T-O, roasted red pepper ranch, brioche roll, fries, sweet potato fries or onion rings \$12

8oz. Angus Burger  
L,T,O, brioche roll, fries, sweet potato fries or onion rings \$14

Three Egg Omelette  
Prosciutto, roasted red peppers, spinach, and Swiss cheese, side salad \$11

Eggs Benedict  
Two poached eggs, Canadian bacon, griddled english muffin, hollandaise sauce, spiced crispy potato chips \$13

Chocolate Stuffed Brioche French Toast  
Maple syrup, applewood smoked bacon, strawberries \$10

Shredded Chicken Salad  
Cabbage greens, cucumber, mango, snow peas, wonton crisps, honey-mustard dressing \$15

Olive Oil, Garlic & Herb Poached Yellowtail Tuna Melt  
Roasted tomatoes and onions, lemon-basil mayonnaise, cheddar cheese, spiced crispy potato chips \$13

Breakfast Wrap  
2 Eggs, beef chorizo, avocado, cabbage slaw, cheddar cheese, side salad \$14

Steamed Mussels  
Herb garlic broth, griddled crostini \$13

## BEVERAGES \$2

San pellegrino 8 oz  
Limonata san pellegrino  
Pure leaf iced tea (unsweetened)  
A&W root beer  
Coke/diet coke  
Ginger ale  
Hot or iced coffee  
(regular and decaf)

San pellegrino 1 liter \$6

## FOR THE KIDS

Grilled cheese, Pancakes, or Chicken fingers  
Served with fries, fruit and a juice box \$10

## DESSERT \$6

A&W root beer float  
Deans ice cream (chocolate or vanilla)  
Creme brûlée

18% Gratuity will be added

