



Weekend Brunch 11-2 Sat/Sun

French Toast & Cakes

The Aristocrat (V UR)

Double smoked bacon & brie stuffed French toast with apple compote, honey whipped cream and salted caramel sauce, served with hashbrowns. \$22.50

Lakeside French Toast Sticks (V)

Fried French toast sticks, tossed in citrus sugar and drizzled with bourbon glaze, accompanied with a yogurt parfait with berries and granola.

Served with blueberry compote for dipping. \$18.00

Cinnamon Roll Skillet (V)

Fresh baked cinnamon roll chunks, cream cheese glaze, apple compote.

Great for sharing! \$13.50

Benedicts

all bennies served with hash browns

The Classic (GF UR)

Peameal bacon & tomato on an English muffin, two poached eggs, hollandaise sauce. \$20.75

The Texas Benny (GF UR)

Sautéed steak and mushrooms on an English muffin, two poached eggs, hollandaise sauce, topped with crispy fried onions. \$22.75

The West coast (GF UR, V UR)

Lox style smoked salmon, avocado & watercress on an English muffin, two poached eggs, hollandaise sauce finished with capers. \$22.75

The Baja (GF UR, V)

Fresh avocado and salsa on our signature seared jalapeno & cheddar cornbread, two poached eggs, hollandaise sauce & cilantro. \$20.00

The Ukrainian (V UR)

Seared andouille sausage & sautéed onions on fried perogies, two poached eggs, hollandaise sauce and a sour cream drizzle. \$21.50

Sandwiches/Plates

The Farmers Breaky (DF, GF UR)

Two eggs any style, double smoked bacon, pork sausage, hash browns & your choice of multigrain or gluten free toast. \$19.50

The Mill Croissant (V UR)

Cucumber ribbons, lox style smoked salmon, red onion, cream cheese, fresh dill & capers on a multigrain croissant. Served with our house made hashbrowns. \$19.75

The Early Riser Croissant (V UR)

Tomato, avocado, fried egg, melty cheddar & bacon served on a multigrain croissant. Served with our house made hashbrowns. \$19.75



**GF = Gluten Free, DF = Dairy Free, V = Vegetarian, UR = Upon Request
prices are subject to tax**