## **★★ STARTERS ★★**

FRESH FRUIT CUP/BOWL4/
BLUE LUMP CRAB CAKES
cajun remoulade, crispy onion
FRICKLESs1
breaded and fried dill pickle chips, served with garlic mayo
GF HOUSE GREEN SALAD
mesclun greens, blueberries, toasted pecans and honey
balsamic vinaigrette
GF CAESAR SALAD\$13
romaine hearts, shaved parmesan and croutons tossed with a
traditional creamy caesar dressing
★★ WHAT'S FOR BRUNCH ★★
BELGIAN WAFFLE
served with cinamon whipped cream and fruit,
with local maple syrup
+ egg (1.50)
GF BREAKFAST BURRITO\$1
adobo braised beef, scrambled eggs, potato, picante, queso
fresco, and creme
CRAB CAKE BENEDICT \$19
lump crab cake, avocado, poached eggs and cajun hollandaise served with oven roasted potatoes
GF FRITTATA
chef's preparation served with oven roasted potatoes
FRENCH TOAST
with house-made melba sauce and local maple syrup
GF GIN CURED SALMON
toasted bagel with a dill cream cheese, sunny side up egg and
capers served with oven roasted potatoes
FATHER SON AND THE HOLY GHOST
southern fried chicken, over easy egg, ghost pepper cheese,
lettuce and garlic mayo served with hand-cut fries
GF BRUNCH BURGER\$1
8oz. steak burger, over easy egg, bacon, monterey jack cheese, lettuce and tomato served with hand-cut fries
STEAK SANDWICH
grilled 8oz texas sirloin steak, stuffed hot banana pepper
spread, scrambled eggs and crispy onions served with
hand-cut fries
★★ SIDES ★★
FRESH FRUIT \$4
POTATOs
BACONs

## **★★ BRUNCH LIBATIONS ★★**

bottomless mimosa is available with the purchase of an entrée

\$8
\$9
\$7
\$7

## **★★ NON- ALCOHOLIC BEVERAGES ★★**

ACQUA PANNA SPRING WATER\$4
S. PELLEGRINO SPARKLING WATER\$4
POP, JUICE, COFFEE/TEA\$2.5
GOSLING'S GINGER BEER, SARANAC ROOT BEER, RED BULL \$3.5



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