

Hourglass Tavern Brunch

Saturdays & Sundays 11:00am to 3:00pm

includes complimentary fresh home-baked breads

Seasonal Belgian Waffle	13
organic honey, powdered sugar, fresh fruit <i>add:</i> vanilla ice cream \$3	
Greek Yogurt with nutty Granola & Fresh Berries	10
w/ Organic honey drizzle (Gluten Free Granola available)	
Hourglass Salad	12
mesclun greens, dried cranberries, Vermont goat cheese, signature citrus cider vinaigrette <i>add grilled or blackened:</i> Shrimp \$9 Chicken \$4.50	
Classic Caesar Salad	11
crisp romaine tossed with house caesar dressing, shaved peccorino and soup of the day <i>combo add:</i> Soup of the day \$4.00 <i>add grilled or blackened:</i> Shrimp \$9 Chicken \$4.50	
Spring Smoked Trout	14
quinoa primavera, mixed greens, kalamata olives, pita, dill cream	
Eggs & Short Rib Hash	13
2 pan fried eggs over short rib hash, seasonal vegetables	
Mexicali Omelet	13
with sautéed spinach, 3 cheese blend, topped with fresh roasted tomatillo sauce and roasted potatoes	
The Benedicts	16
fresh hollandaise & veggie of the morn' Salmon: two poached eggs atop smoked salmon over brioche with mixed greens Florentine: two poached eggs atop sautéed spinach on our homemade foccacia with short rib hash Crabcake: single poached egg atop a jumbo pan seared crabcake with roasted potatoes	
Cheese & Fruit Plate	14
double cream brie, smoked gouda, kalamata olives, sopressata, fresh grapes with pita	
Oven Baked Potato Pancakes	15
3 potato pancakes topped with smoked salmon with dill cream	
Chicken Club (Grilled or Blackened)	15
chicken breast, bacon, provolone with chipotle mayo, tomatoes & greens on rosemary baguette <i>with side choice of:</i> Mama D's potato salad or roast potatoes	
Creole Shrimp & Grits	16
sautéed shrimp, chicken andouille sausage en roux atop cheddar grits with toasted foccacia	

SIDES

Short Rib Hash	7	Veg of the Morn'	4
Potato Pancake w/ Dill Cream	4	Roasted Potatoes	4
w/ Smoked Salmon	6	Cheese Grits	4
Thick Cut Bacon	4	Side of Eggs	4