



BARNHILL'S

CAFE - BAR - GRILLE

Brunch

MENU

BAGEL BAR

Assorted bagels, croissants, cream cheese, smoked salmon, house made chicken salad and traditional garnishes
*baked items fresh from a local bakery

PASTRY DISPLAY

Croissants, Muffins, Cinnamon Rolls, Assorted Cookies
*all baked in house, fresh, daily

COLD SELECTIONS

Fresh Fruit Display
Overnight Groats & Parfaits
Artisan Salad Selection

TEA SERVICE

A refined selection of teas, served in your own teapot and steeped tableside for a personalized experience.

MIMOSAS AND SANGRIA

bottomless

SPECIALTY COFFEE BAR

*additional charge

Handcrafted lattes, cappuccinos, and espresso beverages made to order by our barista.

Latte - 5

Cappuccino - 4

Flat White - 5

Americano - 5

Kidoccino - No Caffeine - 3

Flavored Lattes - 6

Flavors -

Bourbon

Caramel

Blueberry

Butterscotch

Cane Sugar

Caramel

Cinnamon

Dark Chocolate

White Chocolate

Vanilla

French Vanilla

Hazelnut

Lavender

Peppermint

Pumpkin Spice

Raspberry

Shortbread

Salted Caramel

Strawberry

Sugar Free Options -

Caramel

Hazelnut

Lavender

Peppermint

Raspberry

Vanilla

Barnhill's Restaurant
Sunday Brunch Buffet
Sundays • 10:00 AM – 3:00 PM

Closed for Dinner on Sundays



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Brunch MENU

INTERACTIVE CHEF STATIONS

Crepe Station

Made-to-order sweet and savory crepes with a variety of fillings and toppings.

BREAKFAST FAVORITES

Assorted Proteins

Applewood-Smoked Bacon, Sausage Links, Carved Ham, Scrambled Eggs

Corned Beef Hash

with caramelized onions and peppers

Golden Hashbrown Casserole

Home Fries

Scrambled Eggs

Waffles

French Toast

with warm syrups and seasonal fruit toppings

SAVORY SELECTIONS AND SIDES

Arroz Con Pollo

Boneless Chicken with Diced Onions, Peppers, White Wine, Jasmine Rice, and Bay Leaves. Garnished with Avocados, Onions, Cherry Tomatoes and Culantro and Sweet Plantains.

Prime Rib Carving Station

with au jus and horseradish cream

Pan-Seared Salmon

with citrus herb butter

Shrimp Cocktail

Mini Crab Cakes

with remoulade

Tostone Cups

filled with picadillo, pico, feta and culantro aioli

Empanadas

with picadillo filling

Tuscan Chicken Pasta

with roasted vegetables and garlic cream

Vegetable Fried Rice

Chef's Seasonal Vegetables