



Caroline's

IN DENTON

THE SIDEBAR BRUNCH

Executive Chef Adam Flood

CAROLINE'S OLD BAY BLOODY MARY	\$10
FRESH SQUEEZED MIMOSA	\$9
FRESH SQUEEZED ORANGE JUICE	\$6
NIGHT KITCHEN FRENCH PRESS	\$6
HONDURAS COFFEE 12 OZ	
ASSORTED TEAS	\$3

CAROLINE'S CONTINENTAL V	\$13
<i>seasonal coffee cake, cinnamon roll, whipped butter, housemade jelly, yogurt & granola, fresh fruit</i>	

PEAR & GOAT CHEESE CREPE	\$15
<i>prosciutto, local butternut squash, Maryland crab, bacon, cornbread crumbs, crostini</i>	

BREAKFAST GNOCCHI	\$16
<i>hand rolled gnocchi, peppers & onions, chorizo, tomato sauce, cheddar cheese, poached egg, cornbread crumbs</i>	

WHITE GRITS WITH EGGS *GF	\$12
<i>poached eggs, bacon, caramelized onions, roasted mushrooms, white gravy, baguette</i>	

SHAKSHOUKA *GF, *VE	\$14
<i>chunky tomato & pepper sauce, baked egg, Jordanian za'atar, house made sourdough pita</i>	

CRAB & AVOCADO TOAST	\$17
<i>grilled focaccia, crab salad, black garlic, kewpie mayo, zucchini & micro green salad</i>	

Sourdough Pies

MARGHERITA PIZZA V	\$13
<i>San Marzano tomatoes, burrata cheese, fresh basil</i>	

SCRAPPLE & SWEET POTATO HASH PIZZA	\$15
<i>soft scrambled eggs, cheddar cheese</i>	

A La Carte

NUTELLA & BANANA CREPE	\$8
<i>blueberries, cinnamon whipped creme</i>	

CINNAMON ROLL WITH MAPLE SYRUP ICING	\$3
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SEASONAL COFFEE CAKE	\$3
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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.

V=Vegetarian, VE=Vegan, GF=Gluten free, * With Component omitted