

THE CASLON BRUNCH MENU

STRAWBERRY PARFAIT 5

| vanilla-honey yogurt, citrus marinated berries, granola |

SILVER DOLLAR APPLE PANCAKES 7

| caramel topping |

LOBSTER CAKES 9

| served on a bed of arugula, topped with lemon aioli |

CASLON OMELETTE 6

| French style omelette stuffed with leeks and red peppers, topped with feta cheese |

SATURDAY SANDWICH 6

| crispy prosciutto, egg, arugula, tomato, toasted baguette |

BRUNCH BOWL 7

| shoestring hashbrowns, house made chorizo, sautéed peppers & onions, topped with a fried egg |

CHORIZO GRAVY & BISCUITS 7

| house made chorizo gravy, country style biscuits |

BREAKFAST FLATBREAD 7

| egg, arugula, red onion, honey |

OYSTERS 13

| served with mignonette |

SIMPLE SALAD 6

| romaine-spinach blend, oranges, almonds, vanilla balsamic |

SIDES



crispy prosciutto 3

egg (any style) 2

shoestring hash browns 3

fruit cup 4

| strawberries, blueberries, oranges, apples |

| Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens. |