



shade

BRUNCH MENU

Today's Freshly Baked Mini Pastry Plate

Chocolate Croissant, Almond Bear Claw, Blackberry Danish, Cinnamon Roll, Butter Croissant, Raisin Pecan Scone, Palmier and Blueberry Muffin

\$10.00

EGGS & BREAKFAST

EGG PLATE: *Two Eggs Any Way with Toast, Crispy Potatoes, Applewood Smoked Bacon and Fruit*

\$9.75

HOMEMADE CHALLAH FRENCH TOAST OR WAFFLE

and Two Eggs Over Easy with Fresh Fruit, Applewood Smoked Bacon, Whipped Cream, Berries and Maple Syrup

\$12.00

OMELETTE *with Arugula, Cherry Tomatoes, Roasted Mushrooms, Basil and Parmesan Cheese; Served with Crispy Potatoes, Fresh Fruit and Toast*

\$12.00

SCRAMBLED EGGS *with Salami, Spinach, Red and Yellow Bell Peppers and Gruyere Cheese; Served with Crispy Potatoes, Fresh Fruit and Toast*

\$11.00

SHADE EGGS BENEDICT: *Two Poached Eggs with Canadian Bacon, Oven Dried Roma Tomatoes and Hollandaise on Homemade Brioche Bread; Served with Crispy Potatoes and Fresh Fruit*

\$14.00

SALADS & QUICHE

QUICHE *with Bacon, Spinach, Sun Dried Tomatoes and Cheddar Cheese; Served with a Field Greens Salad and Crispy Potatoes*

\$12.50

SHADE COMPOSED SALAD *of Romaine, Baby Spinach, Frisee, Radicchio, Shredded Chicken Breast, Stilton Cheese, Toasted Walnuts, Avocado and Green Apple in Red Wine Vinaigrette*

\$11.50

FRIED OYSTER CAESAR SALAD

Crispy Cornmeal Crusted Oysters, Chopped Romaine, Parmesan, Red Grape Tomatoes, Hearts of Palm, Garlic Croutons and Fried Capers

\$12.25

SHADE COBB SALAD

Mixed Greens, Fried Chicken Breast, Cucumbers, Tomatoes, Hard Boiled Egg, Cheddar Cheese, Bacon and a Creole Buttermilk Dressing

\$12.00

THAI RED CURRY GRILLED SHRIMP SALAD *with Mixed Greens, Cucumbers, Crispy Wontons, Peanuts and Pineapple in a Citrus Vinaigrette*

\$12.50

TODAY'S SOUPS

Cup **\$5.00** Bowl **\$7.00** Soup Trio **\$7.50**

SANDWICHES & ENTRÉES

MEDITERRANEAN PLATE *with Tabouli, Hummus, Orzo Pasta with Cherries, Marinated Mozzarella and Tomatoes; Served with Grilled Homemade Pita Bread*

\$12.00

CURRIED TUNA SALAD SANDWICH *with Red Grapes and Toasted Almonds on Homemade Wheat Toast with House Made Potato Chips and Your Choice of a Small Cup of Soup*

\$10.50

VINE RIPENED TOMATO, BUTTER LETTUCE AND AVOCADO SANDWICH *On Homemade Wheat Toast with Fresh Mozzarella and Basil Mayo; Served with Napa Cabbage Slaw and a Devilled Egg*

\$11.50

with Nueske's Bacon \$12.50

GRILLED BALSAMIC CHICKEN PANINI *with Arugula, Herbed Goat Cheese, Tomatoes and Bacon; Served with House Made Potato Chips*

\$12.00

HAMBURGER

on Homemade Bun with Lettuce, Tomato, Red Onion, Pickles, Arugula Mayonnaise, Dijon Mustard and Spicy Ketchup; Served with French Fries

\$11.50

PULLED PORK TOSTADAS

Black Beans, Cheddar Cheese, Shredded Lettuce, Pico de Gallo, Sliced Avocado, Sour Cream and Chipotle Coulis

\$14.00

Topped With Two Eggs Over Easy \$15.00

GRILLED PORK CHOP

Bacon~Scallion Mac & Cheese, Sautéed Broccolini, and Pepper Jelly

\$14.50

FRIED CHICKEN BREAST

Buttermilk Mashed Potatoes, Sautéed Green Beans, Pickled Red Onions and Andouille Sausage Gravy

\$14.00

GRILLED FETA STUFFED GROUND LAMB

Topped with Cilantro Mint Pesto, Over a Salad of Baby Spinach, Grilled Fennel & Asparagus, Roasted Peppers, Sun Dried Tomatoes and Hearts of Palm with Orange Chipotle Vinaigrette

\$13.75

BRUNCH COCKTAILS

Sunburst

A Martini of Citadelle Gin, Elderflower Liqueur, Orange Bitters, Champagne and OJ **\$10**

Ginger Bully

Tru Gin, Orange Juice, and Ginger Beer over ice **\$9**

Shade Bloody Mary

with Pickled Okra **\$6.75**