

MONTICELLO

Chef Chris Jakubczak / Spring & Summer / Brunch

BRUNCH

The Mayfair: Two eggs prepared to order, choice of bacon or sausage patties, grits or home fries and toast	8~
Shrimp and Grits, Harbor Banks Shrimp, Andouille sausage, peppers, apple wood bacon and Cajun cream sauce	14~
Eggs Benedict, choice of grits or home fries	11~
Steak and Eggs, eggs any style, NY Strip and hash	15~
Waffle and Berries	11~
Southern: Buttermilk biscuits smothered in sausage gravy and served with scrambled eggs, grits and sausage patties	10~
Cinnamon-Sourdough French Toast, fresh seasonal fruit, maple syrup and choice of bacon or sausage	10~
Smoked Salmon Waffle, house cured salmon on a toasted cheddar waffle	13~
Brie and Grilled Focaccia, Black Forrest ham, melted Brie, lettuce, tomato and a fried egg	9~
Fruit and Granola, fresh seasonal fruit topped with house made granola and a honey lavender yogurt	8~
Tangine, spicy tomato stew with sausage, olives hers and baked eggs	12~
Build the Perfect Omelet, three egg omelet filled with your choice of fillings, choice of bacon or sausage and home fries <i>Fillings: Bell pepper medley, onions, mushrooms, tomatoes, spinach, cheddar cheese, ham, apple wood smoked bacon</i>	11~

18% Gratuity for Parties of 5 or More . . . \$20 Corkage Fee
Gift Certificates Available