

Happy New Year 2015

Entrees

-Homemade Smoked Chicken, Poblano and Potato Quiche-

Choose a Caesar, Mixed lettuce salad or a cup of Soup. \$11

-Breakfast Burrito-

A flour tortilla stuffed with potatoes, sausage, peppers and onions, scrambled egg and topped with Saratoga Resort and Spa's Award Winning Green Chili and cheddar jack cheese's. \$12

-Truett's Chicken Fried Chicken Biscuit-

Crispy fried chicken breast, buttermilk biscuit, homemade country gravy, some bacon and a fried egg, served with a side of fruit. \$15

-Eggs Benedict-

Choose one, served with brunch potatoes.

- Classic Eggs Benedict with Canadian bacon, toasted muffin, poached eggs and Hollandaise. \$12

- Crab and Shrimp Benedict with toasted muffin, poached eggs and Citrus Hollandaise. \$14

-BBQ'd Pulled Pork Sandwich-

Hickory smoked pork shoulder, poblano peppers, sweet onion and homemade Porter BBQ sauce, sweet and russet potato string fries. \$13

-BYO Omelet-

Three egg omelet and your choice of three fillings, served with brunch potatoes. \$12

Bacon	Portobello Mushroom	Swiss
Blackened Shrimp	Caramelized Onion	Mozzarella
Roasted Ham	Red Peppers	Goat Cheese
Sausage	Black Olives	Cheddar Jack
	Artichoke	Pepper jack
	Wilted Spinach	American

-All American Plate-

2 eggs your way, choice of meat, brunch potatoes, side of toast. \$9

-Sylvia's Blueberry Pancakes-

A stack of buttermilk and blueberry pancakes, topped with blueberry syrup, almond-oat crunch, sweet whipped cream and ginger-orange curd. \$10

-Blackened Verlasso Salmon and Noodles-

Noodles are homemade and tossed with peppers, onions and pepper jack cheese sauce. \$15

Sweets, Salad and Soup

-Homemade Beignets-

Dusted with powdered sugar and served with strawberry preserves. \$6

-Joanne's Pecan Cinnamon Rolls-

A plateful of maple syrup and pecan goodness, remember to share! \$6

-Sweetbreads and Scones -

A platter of homemade sweet breads and scones, honey butter, lemon jam, clotted cream. \$8

-Hoppin' John-

A New Year's Tradition! Black-eyed peas, venison & wild boar sausage, aromatic rice and great fortune in the New Year.
\$7small bowl/\$13entree

-Winter Salad-

Warm hazelnut crusted Hay Stack goat cheese, grilled pear, kale, brussels sprouts, cabbage, chicory and broccoli tossed with poppy seed dressing, dried cranberries, red onion and roasted pumpkin seeds.
\$7/\$13

-Soup of the Day-

Today's homemade preparation.
Cup \$4, Bowl \$6

Build Your Own Mimosa- \$4

We give you a glass of champagne and you can add what you like at our mimosa bar.