

# Saturday À la Carte Three Course Brunch



Coffee, Tea, Juice, Champagne,  
Mimosa or Bloody Mary  
JUST \$3



## Appetizer

### Chicken & Shrimp Gumbo

An aromatic stew with Okra and Rice

6

### Classic Caesar Salad

Crisp romaine tossed with our homemade dressing, topped with seasoned croutons and Parmesan

6

### "BLT" Salad

Mixed greens, bacon, cherry tomatoes and blue cheese, tossed in Bacon Vinaigrette

6

### Chipotle Chicken Salad

Grilled chicken tossed with spicy mayo, pico de gallo, black beans and cheese in a crispy shell

6

## Entrée

### Banana Fosters Pancakes

Caramelized rum bananas, candied pecans, maple syrup

11

### Classic Egg Benedict

Poached eggs atop English muffin, ham and Hollandaise

12

### Eggs Lafayette

Poached eggs atop Johnnycakes, Cajun ham and Hollandaise served with fried green tomatoes

12

### Beacon Grilled Cheese Sandwich

Muenster cheese, sliced summer tomato, smoked bacon, parsley-buttered brioche bread

10

### Classic French Toast

Served with bacon and fruit

12

### Beacon Berry Belgian Waffler

Mixed berries, Blueberry, Orange, maple syrup

Our classic burger on brioche bun with lettuce, tomato and onion.

Served with fries

12

### Breakfast Chicken Chimichanga

Roasted chicken, scrambled eggs, pepper jack cheese tomatillo ranchero sauce

12

### Beacon Angus Burger

Our classic burger on brioche bun with lettuce, tomato and onion.

Served with fries

12

## Dessert

### Chocolate Pecan Pie

True Southern decadence served with vanilla ice cream

4

### New Orleans Bread Pudding

Crème Anglaise, amaretto whip cream

4

Get all 3 courses at \$17.95 per person exclusive of tax and gratuity