



Sunday Brunch Menu

11:30 a.m. – 4:00 p.m.

Crab Cakes Benedict

*Crab cakes with poached eggs, topped with hollandaise sauce;
served with caramelized onions and potatoes \$16*

Brioche French Toast

With Applewood smoked bacon, warm maple syrup, and fruit compote \$10

Frittata

*Asparagus, tomato, and goat cheese flat three egg omelet
served with caramelized onions and potatoes \$12*

Lobster Breakfast Crepe

*Fresh lobster meat, asparagus, cherry tomatoes rolled in lemon crepes
drizzled with crème fraise and black caviar
served with caramelized onions and potatoes \$18*

Beverages

*Freshly squeezed orange juice \$3
Bia Phil's Spicy Virgin Bloody Mary's \$4
Regular and decaffeinated coffee \$3
Cappuccino \$5
Espresso \$2.50
Assorted teas \$3*



Sunday Brunch Menu

11:30 a.m. – 4:00 p.m.

Crab Cakes Benedict

*Crab cakes with poached eggs, topped with hollandaise sauce;
served with caramelized onions and potatoes \$16*

Brioche French Toast

With Applewood smoked bacon, warm maple syrup, and fruit compote \$10

Frittata

*Asparagus, tomato, and goat cheese flat three egg omelet
served with caramelized onions and potatoes \$12*

Lobster Breakfast Crepe

*Fresh lobster meat, asparagus, cherry tomatoes rolled in lemon crepes
drizzled with crème fraise and black caviar
served with caramelized onions and potatoes \$18*

Beverages

*Freshly squeezed orange juice \$3
Bia Phil's Spicy Virgin Bloody Mary's \$4
Regular and decaffeinated coffee \$3
Cappuccino \$5
Espresso \$2.50
Assorted teas \$3*