

GreenFields Brunch January 16th

OPENERS

CARROT GINGER SOUP 2.25

Vegetable Stock, Carrots, Celery, Onions, & Ginger
Finished with Cream

SPECIALTY CHOPPED SALAD

Chopped Iceberg Lettuce, Diced Tomatoes, Diced
Cucumber, Diced Radish and Bacon Crumbles.
Choice of dressing

SHRIMP COCKTAIL 7.00

FRUIT CUP 3.00

Fresh cantaloupe, watermelon,
pineapple & grapes

FRESH BERRY CUP 3.95

Fresh Blueberry and Raspberries

ENTREES

BAKED HAM

Thinly Sliced and Served with Peach Sauce 7.00

SHRIMP CAKES (2)

Shrimp, Onions, Cracker Crumbs, Mayo, Dijon
Mustard, Spices & Parsley Served with a Lemon Orange
Sauce 9.00

CINNAMON ROLL BAKE

Cinnamon Rolls & Cream Cheese Baked Together with
an Egg Custard. Served with Maple Syrup 5.00

BISCUITS & SAUSAGE GRAVY

2 Biscuits Topped with Creamy Sausage Gravy 6.00

OMELETS

Choose: American, Cheddar, Swiss or Mozzarella
Cheese

Choose Toppings: Peppers, Mushrooms, Onions,
Spinach, Tomatoes .25 each

Choose: Sausage, Ham, Bacon, Avocado .75 ea 2.75

EGGS BENEDICT

Two Poached Eggs, with a Toasted English Muffin,
Canadian Ham, Topped with Hollandaise 6.00

SIDES

Apple-wood Smoked Bacon (1) 1.00

Sausage Link 1.00

Breakfast Potatoes 1.50

Toasted Garlic Orzo 1.50

Lemon Macadamia Asparagus 1.50

Parmesan Roasted Carrots 1.50

Slice of Toast .75

Bagel or English Muffin 1.25

Cream Cheese .50

DESSERTS

NY STYLE CHEESECAKE 2.50

POUND CAKE WITH FRESH BERRIES 2.50

BROWNIE 2.50

ICE CREAM SCOOP 1.50

COOKIES 1.25

MEAL PICK UP 1:30-2:15PM

CARROT GINGER SOUP 2.25

Vegetable Stock, Carrots, Celery, Onions & Ginger.
Finished with Cream

GARDEN SALAD 2.25

Lettuce, Tomato, Cucumber, Carrots Choice of
Dressing

VEGETABLE CRUDITÉ 2.50

Carrots, Celery, Broccoli, Cauliflower & Cherry
Tomatoes Choice of Dressing

QUICHE LORRAINE 6+.00

Pie Shell Filled with Custard with Bacon, Onions
and Swiss Cheese

TURKEY GOUDA AND BACON 6.50

Turkey, Gouda and Bacon Served on Focaccia with
Red Pepper Mayo