

Greenfields Brunch May 15th

OPENERS

CHICKEN CORN & WILD RICE CHOWDER 3.00

Chicken Stock, Chicken, Wild Rice, Corn, Celery,
Onions Finished with Cream

SPECIALTY CHOPPED SALAD 3.50

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

SHRIMP COCKTAIL 8.00

Gulf Shrimp Served with Cocktail Sauce and a Lemon
Wedge

FRUIT CUP 3.00

Fresh cantaloupe, watermelon,
pineapple & grapes

FRESH BERRY CUP 3.95

Fresh Blueberry, Raspberries & Strawberries

ENTREES

BAKED PIT HAM (4OZ) 8.50

Sliced Baked Ham Served with a Raisin Sauce

CORNED BEEF HASH SKILLET 7.50

Corned Beef, Potatoes, Onions & Fresh Rosemary
Topped with Two Eggs any Style

LEMON RICOTTA PANCAKES (2) 6.00

Served with Berry Compote

OMELET 2.75

Choose: Cheddar, American, Mozzarella or Swiss
Cheese

Choose Toppings: Peppers, Mushrooms, Onions,
Spinach ..50 each

Choose Protein: Sausage, Ham, Bacon or Avocado
1.00 each

EGGS BENEDICT 7.00

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

SIDES

Apple-wood Smoked Bacon

Sausage Link 1.00

Slice of Toast .75

Bagel or English Muffin 1.25

Cream Cheese .50

Roasted Rosemary Potatoes 2.00

Vegetable Couscous 2.00

Couscous Simmered in Vegetable Stock with
Mushrooms & Peas

Roasted Acorn Squash & Pearl Onions 2.00

Broccoli & Cranberries 2.00

DESSERTS

PEACH MELBA 3.00

Vanilla Ice Cream & Peaches Topped with Raspberry
Sauce and Slivered Almonds

BROWNIE 3.00

ICE CREAM SCOOP 2.25

COOKIES 1.50

MEAL PICK UP 1:30-2:15PM

CHICKEN, CORN, AND WILD RICE

CHOWDER 3.00

Chicken Stock, Chicken, Wild Rice, Corn, Celery,
Onions Finished with Cream

GARDEN SALAD 2.25

Lettuce, Tomato, Cucumber, Carrots Choice of
Dressing

VEGETABLE CRUDITÉ 3.00

Broccoli, Cauliflower, Tomatoes, Carrots Choice of
Dressing

ORECCHIETTE PASTA & MEATBALLS 7.00

Orecchiette Pasta Topped with Meatballs and
Marinara Sauce