



Champagne Brunch

Available Saturdays and Sundays, 15.00 prix fixe

BEVERAGE

Coffee or Hot Tea

Complimentary Mimosa Included

BREAKFAST STARTERS *(Choose One)*

Grilled Duffin

baked cinnamon sugar doughnut shaped like a muffin

Grilled Mixed Berry Muffin

with blueberries, raspberries, and blackberries

Grilled Banana Bran Muffin

Grilled Corn Muffin

with pepper jack cheese

Grilled Sticky Bun

Small Fresh Fruit

Breakfast Parfait

whole milk organic yogurt layered with seasonal fruit and pure maple syrup topped with our house made granola

Heart Warming Oats

with raisins & walnuts

ENTRÉES *(Choose One)*

Savory Breakfast Strata

strata made with whole wheat bread, granny smith apples, cheddar, sage and caramelized onions, served with sausage gravy and one egg over

New England Omelette

with our house made maple sage pork sausage, granny smith apples and cheddar cheese, served with toast and potatoes

Greek Omelette

with spinach, tomatoes, olives and feta, served with toast and potatoes

Chili Omelette

with our house made beef and black bean chili, cheddar and pepper jack cheeses, served with toast and potatoes

South of the Border

with organic salsa and guacamole, yellow corn tortillas, cheddar and pepper jack cheese, served with toast and potatoes

Tofu Scramble

with zucchini, mushrooms, tomatoes, caramelized onions and spinach, served with toast and potatoes

Whole Wheat Waffle Special

ask your server for weekly special

We accept Visa, Mastercard, Discover, and American Express.

18% gratuity will be added for parties of 6 or more guests.



Brunch Menu

*Love Bethlehem Restaurant Week as much as we do?
Enjoy these Restaurant Week Specials every weekend!
For \$10.00 plus tax and gratuity enjoy one item from
each of the following courses.*

BEVERAGE

Coffee or Hot Tea

BREAKFAST STARTERS *(Choose One)*

Grilled Duffin

baked cinnamon sugar doughnut shaped like a muffin

Grilled Mixed Berry Muffin

with blueberries, raspberries, and blackberries

Grilled Banana Bran Muffin

Grilled Corn Muffin

with pepper jack cheese

Grilled Sticky Bun

Breakfast Parfait

*whole milk organic yogurt layered with seasonal fruit
and pure maple syrup topped with our house made granola*

ENTRÉES *(Choose One)*

Spinach, Tomato, Swiss and Farmer's Cheese Quiche

*served with choice of potatoes, side salad or cup of soup du jour
small fresh fruit \$2 additional*

Asparagus, Mushroom and Provolone Quiche

*served with choice of potatoes, side salad or cup of soup du jour
small fresh fruit \$2 additional*

Quiche Lorraine

*served with choice of potatoes, side salad or cup of soup du jour
small fresh fruit \$2 additional*

Heart Warming Oats

*served with fresh seasonal fruit, raisins & walnuts,
served with milk and brown sugar and choice of toast*

Bowl of Beef & Black Bean Chili

served with a side salad

Bowl of Soup du Jour

served with a side salad

**COUNT DOWN TO THE TASTIEST WEEK OF SUMMER:
BETHLEHEM'S SUMMER RESTAURANT WEEK JUNE 24- JUNE 30**