

## STARTERS

<b>CHOCOLATE, BRIE, AND BASIL PANINI</b>	4.95
buttery and crunchy, with a rich oozy center	
<b>TOMATO SALAD</b>	5.95
ripe tomatoes, burrata cheese, basil, olive oil, lemon peel	
<b>CLASSIC CAESAR SALAD</b>	4.95
Romaine lettuce, croutons, fresh Parmesan, and our Caesar dressing	
<b>WINE COUNTRY CHOP SALAD</b>	9.95
with pulled chicken breast, blue cheese, dried cranberries, crunchy toasted almonds, and creamy scallion dressing	
<b>SMALL WINE COUNTRY SALAD</b>	5.95
with blue cheese, dried cranberries, crunchy toasted almonds, and creamy scallion dressing (no chicken)	
<b>DUCK COGNAC PÂTÉ</b>	8.95
with assorted mustards, cornichons, and sliced bread	
<b>BLACK TRUFFLE PÂTÉ</b>	9.95
with mustards, cornichons, lingonberry preserves, and sliced bread	
<b>INDIAN EMPANADITAS</b>	4.95
spicy Indian curried beef filled pastries, served with chutney	
<b>GRAVLOX</b>	\$8.95
House cured salmon with potatoes, onions, and capers	
<b>BEEF CARPACCIO</b>	7.95
with buttermilk gorgonzola and truffle basil oil	

## MAIN COURSES

<b>GRIDDLED FRENCH TOAST</b>	9.95
with caramelized banana and lingonberry preserves, served with applewood smoked bacon	
<b>FRESH FRUIT PANCAKES</b>	9.95
with a slight slather of lavender butter, served with applewood smoked bacon	
<b>CRABCAKES BENEDICT</b>	13.95
served with roasted red pepper hollandaise	
<b>SMOKED SALMON EGGS BENEDICT</b>	11.95
with house-smoked salmon and roasted red pepper hollandaise	
<b>CHEDDAR-CHIVE BISCUITS AND SAWMILL GRAVY</b>	9.95
served with house-made pork sausage and scrambled eggs	
<b>TEXAS WILD GAME CHILI OMELET</b>	10.95
topped with our famous wild game chili, corn chips, sour cream, and Vermont sharp cheddar, served with fruit and potatoes	
<b>MADE TO ORDER OMELET</b>	10.95
3 egg omelet with your choice of (4) cheddar cheese, bacon, sausage, onions, tomatoes, spinach, chives, potatoes, mushrooms, or jalapeños. Served with bacon and fresh fruit.	
<b>JALAPEÑO BOWTIES</b>	10.95
topped with grilled chicken, black beans, diced tomatoes, cilantro	
<b>SHRIMP AND GRITS</b>	13.95
Southern style shrimp served with stone-milled grits	
<b>ROASTED ARBOL CHILI CHICKEN ENCHILADAS</b>	9.95
with Spicy Red Sauce black beans and green rice	

## SWEET ENDINGS

<b>ICE CREAM MOSAIC</b>	\$4.50
semi freddo of vanilla bean ice cream with mango sorbet and raspberry coulis	
<b>CRANBERRY BRANDY BREAD PUDDING</b>	\$4.50
brioche woven with cranberries	
<b>CHOCOLATE BROWNIES À LA MODE</b>	\$4.50
served with hot fudge	
<b>STRAWBERRIES SHORTCAKE</b>	\$4.50
with freshly whipped cream, ripe berries, shortcake biscuit	
<b>S'MORES!</b>	\$10.00
roast marshmallows on our signature Urban Campfire; for two	

*We invite you to enjoy a mimosa (classic, pomegranate, mojito-mimosa, or seasonal - all \$4) or the SoVino Bloody Mary (\$7).*

*We also offer coffee and fresh juices.*

S u n D a Y B r u n c H