

# 9 was 7 brunch

## ode to seuss frittata

summer special...local cherry tomatoes and basil pesto topped with fontina cheese – served with a mixed green salad and fresh fruit 9.95

## seasonal egg frittata

sautéed shrooms, baby arugula and goat cheese – served with a mixed green salad and fresh fruit 9.95

## puff

sally's beloved turkey sausage and cheddar cheese egg puff casserole served with a mixed green salad 8.95

## quadrant

2 any style eggs, 2 griddlecakes of the day with warm syrup, zest mix roasted chipotle-herb potatoes and a ramekin of southern style cheddar cheese grits 8.95

## french toast

a giant slice of homemade cinnamon raisin bread topped with whipped strawberry cream cheese - served with fresh fruit and warm syrup 7.95

## griddlecakes

a sunday favorite...4 delicious buttermilk cakes mixed with fresh bananas- served with fresh fruit and warm syrup 7.95

\* substitution of fruit with any entrée add 1.00

## SIDES

homemade honey granola with bananas and non-fat vanilla yogurt 4.95  
chicken apple sausage link 3.95  
fresh fruit of the season 2.95  
southern style cheddar cheese grits 2.50  
zest mix – chipotle-herb roasted baby red, yukon gold and nc sweet potatoes 2.50  
one egg/ or one eggbeater 1.50  
bowl of tater chips .95  
ramekin of non-fat sour cream .50  
homemade hot 'n spicy sauce .50

## brunch refresher

grilled salmon filet on a salad of flat leaf spinach, red leaf lettuce, black mission figs, fresh pears, crumbled blue cheese and toasted pecans with a raspberry balsamic vinaigrette 12.95

## brunch pizzesta

our golden peasant crust topped with grilled and roasted veggies and monterey jack cheese with zesty marinara sauce- served with a mixed green salad 9.95

## hash burrito

grilled chicken, scrambled eggs, peppers, roasted potatoes, feta cheese, tomatoes and shredded lettuce stuffed in a wheat tortilla with fresh salsa and a mixed green salad 9.95

## p e & m zestwich

roasted red peppers, scrambled eggs and fresh mozzarella cheese with basil aioli spread on homemade focaccia bread with sides of zest mix chipotle-herb potatoes and a mixed green salad 8.95

## chicken salad plate

chunks of chicken, roasted carrots and fresh celery tossed with an incredible tarragon-scallion dressing on mixed greens with a balsamic reduction – served with fresh melon and a raspberry muffin 8.95

## chicken salad wrap

available with apple slices and hearts of romaine wrapped in a wheat tortilla – served with mixed green salad and fresh fruit 8.95

## LIQUIDS

### fresh brewed coffees

house blend reg/decaf 1.75  
café au lait 2.50  
espresso sing. 2.25 dbl. 2.75  
cappuccino sing. 2.75 dbl. 3.25  
latte sing. 3.00 dbl. 3.50  
flavored syrups .50/ shot  
(vanilla, sugar free vanilla, chocolate)

### fresh brewed teas

pot/hot english breakfast tea  
regular/decaf 2.50  
pot/hot raspberry tea 2.50  
pot/hot herbal hibiscus tea 3.50  
(hibiscus/ rosehips/ lemon grass/ orange peel)  
unsweetened iced tea 1.75  
unsweetened iced raspberry tea 1.75

### juice/milk

fresh squeezed orange juice 4.00  
cranberry juice 2.00  
apple juice 2.00  
2% or non-fat skim milk 2.00  
with chocolate (hot or cold) 2.50

### bottled drinks

san pellegrino sparkling water 3.00  
fiji natural artesian water 2.00  
fuze green tea 3.00  
orangina sparkling citrus beverage 2.00  
nantucket nectar lemonade 2.50  
v8 vegetable drink 2.00

### sodas

pepsi/ diet pepsi/ dr. pepper/ diet dr. pepper/ sierra mist/ root beer 1.75

### beers and wines

\* served after 12:00 noon on sunday

### sparkling white wine with...

orange juice "mimosa"  
cranberry juice "hibiscus"  
6.00