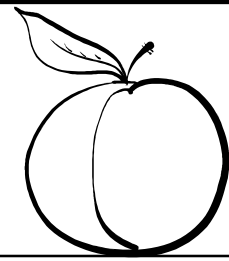


Peaches Café

Saturday, March 24th, 2018



Soups

**Baked French Onion
Italian Wedding**

**Tuscan White Bean with Spinach
Cream Of Hungarian Mushroom**

Appetizer Special

Mozzarella Cheese Sticks
Breaded Mozzarella Golden Fried served with Warm Marinara Sauce

Quiche

Lorraine (Bacon & Scallion)

Asparagus, Mushroom & Brie Cheese

Lunch Specials

Caprese Chicken Quesadilla
Balsamic Glazed Chicken Breast, Fresh Basil, Tomato and Mozzarella Cheese folded in a Flour Tortilla. \$11.95

Eggplant Souvlaki Wrap
Fried Eggplant, Souvlaki Sauce, Roasted Red Pepper & Lettuce wrapped in Naan Bread. \$9.95

Omelet with Portobello Mushroom, Roasted Red Pepper & Mozzarella Cheese
Served with a Garden Salad. \$10.95

Dessert

Irish Crème Bash
A Creamy Irish Crème Mouse Cake accented with Chocolate.

Lemon Blueberry Cheesecake
A Delightful Treat!

Champagne Cocktails

Mimosa
A Delicious Combination of our Fresh Hand Squeezed Orange Juice and Champagne.
Blood Orange Mimosa

Peach Bellini
Champagne with Peach Puree.
Apple Cider Mimosa
Fresh Apple Cider and Champagne.

Poinsettia
Cranberry Juice and Champagne for a Refreshing Drink.
Prosecco by the Glass

Wine & Beer

Pinot Grigio
Cabernet Sauvignon
Sierra Nevada Pale Ale
Budweiser

Chardonnay
Merlot
Samuel Adams
Coors Light

Riesling
Pinot Noir
Killeans Red
Lagunitas IPA

Coffees and Specialty Beverages

Chai Latte
Spiced Black Tea with Vanilla, Honey and Steamed Milk.

Peep Latte
A Creamy Latte with Toasted Marshmallow Torani Syrup topped with a Marshmallow Peep.

Join us Easter Sunday from 8-2