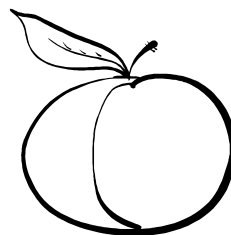


Peaches Café

Wednesday, October 17th, 2018



Soups

Baked French Onion
Fall Harvest Vegetable

Yukon Gold Potato with 4 Cheese
Chicken Vegetable

Appetizer Special

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

Quiche

Lorraine (Bacon & Scallion)

Asparagus, Mushroom & Brie Cheese

Lunch Specials

Turkey Poor Boy Reuben

Roasted Turkey Breast, Cole Slaw, Swiss Cheese and Russian Dressing on Grilled Thick Marbled Rye Bread. Served with Cole Slaw or Potato Chips. \$12.50

Baja Chicken Quesadilla

Grilled Chicken, Roasted Corn, Peppers, Black Beans, Onions, Pepperjack Cheese & Santa Fe Ranch Sauce folded in a Flour Tortilla. \$11.95

Fresh Strawberry & Grilled Chicken Salad

Tasty Grilled Chicken, Fresh Sliced Strawberries, Smokey Blue Cheese, Tomato & Cucumber on a Bed of Salad Greens with Balsamic Vinaigrette Dressing. \$14.95

Omelet with Applewood Smoked Bacon, Spinach & Smoked Gouda Cheese

Served with a Garden Salad. \$10.95

Dessert

Pomegranate Cheesecake

Creamy White Chocolate Cheesecake & Refreshing Pomegranate Infused Cheesecake.

Wild Blueberry Cake

Thick Buttery Cake with Wild Maine Blueberries & Layers of Maple Cream.

Champagne Cocktails

Mimosa

A Delicious Combination of our Fresh Hand Squeezed Orange Juice & Champagne.

Blood Orange Mimosa

Peach Bellini

Champagne with Peach Puree.

Apple Cider Mimosa

Fresh Apple Cider & Champagne.

Poinsettia

Cranberry Juice & Champagne for a Refreshing Drink.

Prosecco by the Glass

Wine & Beer

Pinot Grigio

Cabernet Sauvignon

Sierra Nevada Pale Ale

Budweiser

Chardonnay

Merlot

Samuel Adams

Lagunitas IPA

Riesling

Pinot Noir

Killeans Red

Coors Light

Coffees and Specialty Beverages

Chai Latte

Spiced Black Tea with Vanilla, Honey & Steamed Milk.

Smoers Latte

A Creamy Latte flavored with Toasted Marshmallow & Chocolate, finished with Graham Cracker Crumbs.