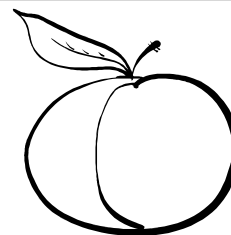


Peaches Café

Monday, May 28th, 2018



Soups

Baked French Onion

Chicken Tortilla

Potato Leek

Tomato Basil

Appetizer Special

Mozzarella Cheese Sticks

Breaded Mozzarella Golden Fried served with Warm Marinara Sauce

Quiche

Lorraine (Bacon & Scallion)

Spinach & Mushroom

Specials

Country Benedict

Two Poached Eggs on a Grilled Buttermilk Biscuit smothered with Pork and Peppered Bacon Sausage Gravy, served with Home Fried Potatoes. \$13.95

Fresh Strawberry & Blueberry Waffle

Fluffy Belgian Waffle topped with Fresh Strawberries and Fresh Blueberries, finished with Whipped Cream. \$10.95

Blueberry Bread French Toast

Blueberry Sweet Bread dipped in a Rich Cinnamon Egg Batter, grilled and topped with warm Blueberries and Whipped Cream. \$10.95

Cranberry Turkey Sandwich

Sliced Roasted Turkey Breast, Cheddar Cheese, Lettuce, Tomato and Cranberry Mayonnaise on Toasted Berry Wheat Bread. Served with Potato Chips or Coleslaw. \$11.95

Dessert

Caramel Sea Salt Cheesecake

A Sweet & Salty Treat!

Chocolate Raspberry Cake

Frosted Raspberries on top of Chocolate Mousse with Chocolate Cake.

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.

Almond Joy Latte

A Creamy Latte Flavored with Coconut and Chocolate topped with Whipped Cream.