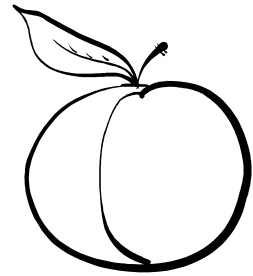


Peaches Café

Sunday, October 14th, 2018



Soups

Baked French Onion
Butternut Squash & Apple

Fall Harvest Vegetable
Split Pea with Smoked Bacon

Quiche

Lorraine (Bacon & Scallion)

Asparagus & Swiss Cheese

Breakfast Additions

Bacon and Avocado Scramble \$13.95
Scrambled Eggs with Bacon, Avocado and Pepperjack
Cheese on Grilled Corn Bread, served with Home
Fried Potatoes.

Pumpkin Bread French Toast \$10.95
Delicious Pumpkin Spice Bread with Walnuts dipped
in a Rich Cinnamon Egg Batter and grilled, served
with Butter and Syrup.

Apple Waffle \$9.95
A Fluffy Belgian Waffle topped with Fresh Apple
Compote and Whipped Cream.

Peanut Butter & Banana Pancakes \$10.50
3 Fluffy Buttermilk Pancakes layered with Peanut
Butter and Sliced Banana, drizzled with Chocolate
Syrup and topped with Whipped Cream

We Offer Pure Maple Syrup...\$2.95 per serving

Champagne Cocktails

Now Serving Champagne Cocktails at 10 am

😊 **Apple Cider Mimosa**
Fresh Apple Cider & Champagne.

Poinsettia
Cranberry Juice & Champagne for a Refreshing
Drink.

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

Peach Bellini
Champagne with Peach Puree.

Blood Orange Mimosa

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.

Special 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.

Sunday Dinner

Available after 4 pm

Maple Soy Glazed Salmon \$14.95
Tender & Flakey Salmon Filet prepared in a Sweet & Tangy Glaze. Served with Broccoli, Rice and a Tossed Salad.