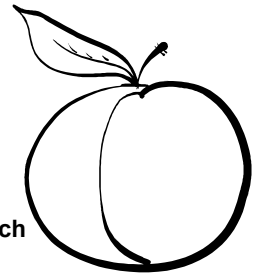


Peaches Café

Sunday, June 25th, 2017



Soups

Baked French Onion
Chicken Vegetable

Hungarian Mushroom
Tuscan White Bean with Spinach

Quiche

Lorraine (Bacon & Scallion)

Asparagus, Mushroom & Brie Cheese

Breakfast Additions

Pecan wood Smoked Bacon Eggs \$13.95
Benedict

Poached Eggs and Special Bacon on an English Muffin topped with Rich Hollandaise Sauce. Served with Home Fries.

Fresh Blackberry Stuffed French Toast \$10.95

Fresh Blackberries and Cream Cheese sandwiched between 2 Slices of Challah Bread French Toast, topped with more Blackberries. Finished with Whipped Cream.

Fresh Peach Waffle \$10.95

A Fluffy Belgian Waffle topped with Fresh Peaches and Whipped Cream.

Almond and Banana Pancakes \$9.95

3 Fluffy Almond Pancakes filled with sliced Banana, served with Butter and Syrup or 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 and Champagne.

Mimosa

A Delicious Combination of our Freshly Squeezed Orange Juice and Champagne.

Poinsettia

Cranberry Juice and Champagne for a Refreshing Drink.

Peach Bellini

Blood Orange Mimosa

Dessert

Key Lime Pie

A Creamy Custard made with Authentic Key Lime Juice nestled in a Graham Cracker Crust.

Peanut Butter Cheesecake

Creamy Peanut Butter Cheesecake on a Chocolate Crumb Crust topped with Chocolate Cream Cheese Icing and Semi-Sweet Chocolate drops.

Special Beverages

Seattle Blend

Almond Joy Latte

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

Hazelnut

Chai Latte

Spiced Black Tea with Vanilla, Honey and Steamed Milk, Served Hot or Iced.

Sunday Dinner

Pasta Blue Chicken \$14.95

Sautéed Chicken, Asparagus and Mushrooms in a Smoked Blue Cheese Cream Sauce over Penne, served with a Garden Salad.