

Peaches Café

Sunday, January 21st, 2018

Soups

Baked French Onion

Italian Wedding

Quiche

Lorraine (Bacon & Scallion)

Breakfast Additions

Crabmeat Seafood Oscar Benedict \$12.95

Tasty Crabmeat Seafood, Grilled Asparagus and Poached Eggs on an English Muffin finished with Dilled Hollandaise Sauce, served with Home Fried Potatoes.

Almond & Blueberry Waffle \$10.50

Fluffy Belgian Waffle with Almonds in the Batter, topped with Warm Blueberries and Whipped Cream.

Corn Chowder

10 Vegetable

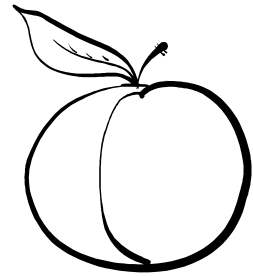
Broccoli & Cheddar Cheese

Apple Cinnamon Bread French Toast \$10.50

Apple Cinnamon Sweet Bread dipped in a Rich Egg Batter, Grilled and served with Butter and Syrup.

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 and Champagne.

Mimosa

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

Blood Orange Mimosa

Dessert

Key Lime Pie

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

Special Beverages

Chai Latte

Spiced Black Tea with Vanilla, Honey and Steamed Milk.

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.

Poinsettia

Cranberry Juice and Champagne for a Refreshing Drink.

Peach Bellini

Champagne with Peach Puree.

Bread Pudding Bites

Pieces of Crispy Bread Pudding with Cinnamon Sugar and Vanilla Ice Cream, Drizzled with Caramel.

Peppermint Mocha Latte

A Creamy Latte with Chocolate and Peppermint Syrups, Yummy