

# Peaches Café

Sunday, May 27th, 2018

## Soups

**Baked French Onion**  
**Greek Chicken Orzo**

## Quiche

**Lorraine (Bacon & Scallion)**

## Breakfast Additions

**Country Benedict** ..... \$13.95

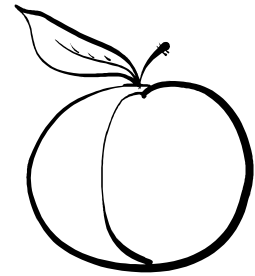
Two Poached Eggs on a Grilled Buttermilk Biscuit smothered with Pork and Peppered Bacon Sausage Gravy, served with Home Fried Potatoes.

**Blueberry Bread French Toast** ..... \$10.95

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

**Loaded Baked Potato**  
**Carrot Ginger**

**Asparagus & Broccoli**



**Fresh Peach Waffle** ..... \$10.95

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

**Fresh Strawberry and Banana Pancakes** ..... \$9.95

2 Fluffy Pancakes with Sliced Banana in the Batter and topped with Fresh Strawberries. Served with Whipped Cream and Syrup.

**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

**Chocolate Raspberry Cake**

Frosted Raspberries on top of Chocolate Mousse with Chocolate Cake.

**Poinsettia**

Cranberry Juice and Champagne for a Refreshing Drink.

**Peach Bellini**

Champagne with Peach Puree.

**Caramel Sea Salt Cheesecake**

A Sweet & Salty Treat!

## Special 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.

## Sunday Dinner

Available after 4 pm

**Lemon Caper Salmon** ..... \$14.95

Broiled Salmon topped with a Lemon Caper Wine Sauce, served with Grilled Asparagus, Rice and a Garden Salad.