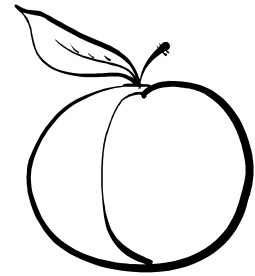


Peaches Café

Sunday, September 17th, 2017



Soups

Baked French Onion

New England Clam Chowder

Tomato & Kale

Italian Wedding

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.

Fresh Peach and Strawberry Pancakes . \$9.95

3 Fluffy Pancakes topped with Sliced Fresh Peaches, Sliced Fresh Strawberries and Whipped Cream.

Blueberry Bread French Toast \$10.95

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

Apple Waffle \$9.95

A Fluffy Belgian Waffle topped with Fresh Apple Compote and 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

Peanut Butter Ripple Cake

White Cake filled with Creamy Peanut Butter frosting, finished with Fudgy Peanut Butter Icing and topped with Chocolate Ganache.

Pumpkin Sweet Potato Galette

Pumpkin and Sweet Potato filled Pastry Shell with Candied Orange Zest, Spices and Praline Pecan Streusel.

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

Smothered Chicken Breast \$14.95

Tender Grilled Chicken Breast topped with Peppers, Onions & Pepperjack Cheese served with Rice, Broccoli and a Tossed Salad.