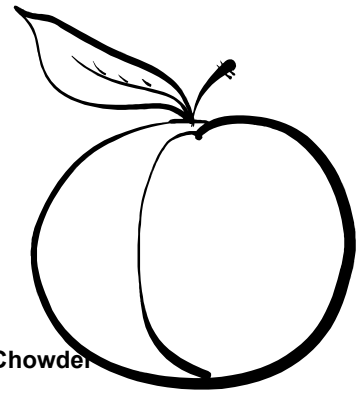


Peaches Café

Sunday, May 21st, 2017



Soups

Beef Chili

White Bean, Broccoli and Sun Dried Tomato

Baked French Onion

Kale & Sweet Potato Chowder

Quiche

Lorraine (Bacon & Scallion)

Mushroom & Onion

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.

Lemon Poppy Seed French Toast \$9.95

Lemon Poppy Seed Sweet Bread dipped in a Rich Cinnamon Egg Batter and grilled, topped with Warm Blueberries. Served with Butter and Syrup.

Fresh Strawberry Waffle \$10.95

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

Banana Pecan Pancakes \$10.50

3 Fluffy Pancakes with Banana and Pecans inside, finished with Whipped Cream or Butter 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 Freshly Squeezed Orange Juice and Champagne.

Poinsettia

Cranberry Juice and Champagne for a Refreshing Drink.

Peach Bellini

Dessert

Triple Chocolate Peanut Butter Cup Cake

4 layers of Moist, Dense Chocolate Cake, Creamy Peanut Butter Frosting topped with Chopped Peanut Butter Cups and Chocolate Drizzle.

Key Lime Pie

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

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.