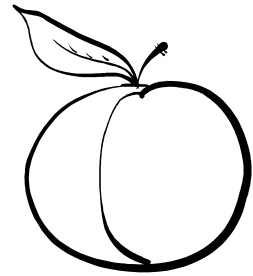


Peaches Café

Sunday, January 20th, 2019



Soups

Baked French Onion
New England Clam Chowder

Mushroom Barley
Chicken Noodle

Quiche

Lorraine (Bacon & Scallion)

Asparagus, Mushroom & Brie 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.

Blueberry Bread French Toast \$10.95
Blueberry Sweet Bread dipped in a Rich Cinnamon Egg Batter, grilled & topped with Warm Blueberries & Whipped Cream.

Banana Pecan Multi Grain Pancakes \$10.95
2 Multi Grain Pancakes with Pecans in the Batter and topped with Sliced Banana, served with Butter and Syrup.

Peanut Butter & Banana Pancakes \$10.50
2 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 & Champagne.

Poinsettia
Cranberry Juice & Champagne for a Refreshing Drink.

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

Peach Bellini
Champagne with Peach Puree.

Blood Orange Mimosa

Dessert

Pumpkin Praline Cheesecake
A Creamy Cheesecake with Pumpkin & Spices. Topped with Pecans.

Peppermint Cheesecake
Creamy Peppermint Cheesecake with Chocolate Cookie Crust. Topped with Peppermint Icing.

Special Beverages

Peppermint Mocha Latte
A Creamy Latte with Chocolate and Peppermint Italian Syrups, Yummy

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

Sunday Dinner

Available after 4 pm

Butternut Squash Ravioli \$15.95
Squash Filled Pasta tossed with Sautéed Chicken and Zucchini in a Hazelnut Cream Sauce. Served with a Garden Salad.