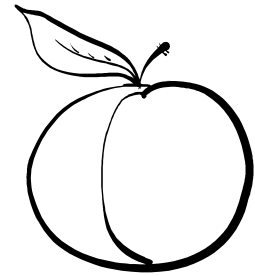


Peaches Café

Sunday, August 6th, 2017



Soups

Baked French Onion

Lemon Chicken with Spinach & Orzo

Lentil

Cream Of Broccoli

Quiche

Lorraine (Bacon & Scallion)

Asparagus, Mushroom & Brie Cheese.

Breakfast Additions

New England Frittata \$10.95

Ham and Potato in a 3 Egg Frittata, topped with Cheddar Cheese, served with Choice of Toast.

Fresh Strawberry and Banana \$9.95

Pancakes

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

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 Peach Waffle \$10.95

A Fluffy Belgian Waffle topped with Fresh Peaches 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.

Very Berry Tart

A Buttery Tart Shell filled with Creamy Custard and Topped with Blackberries, Blueberries and Raspberries.

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

Lemon Caper Salmon \$14.95

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