

# Palettes



CONTEMPORARY CUISINE

## brunch menu

bottomless mimosas \$12

bloody mary \$6

### brunch

fresh seasonal fruit & berries \$9

smoked salmon, toasted bagel, cream cheese, tomato, onion, capers, chopped egg \$15

grand marnier french toast, bananas, maple syrup \$10

palettes omelet \$9

+ add tomatoes, mushrooms, asparagus, ham, bacon, cheddar, fontina 50¢ each

eggs benedict, poached eggs, english muffin, canadian bacon, hollandaise \$11

shrimp and blue crab cake benedict, poached eggs, asparagus, hollandaise \$15

eggs as you like, bacon, canadian bacon or sausage \$10

breakfast burrito, scrambled eggs, chorizo, potatoes, cheddar, green chili \$11

### sides

+ add sausage, bacon or canadian bacon \$3.5

+ add cup of green chili \$3.5

+ add sourdough, wheat or english muffin \$2.5

+ add two eggs to any entree \$2.5

split plate \$3

as a courtesy to all patrons, please silence cell phones in dining room

a suggested gratuity of 20% will be added to parties of six or more