

Brunch Served Sunday, from 11 a.m. – 2 p.m.

IRISH COFFEE BRUNCH

With your choice of Irish Coffee (Frozen or Hot) and our Homemade French Quarter Beignets

OMELETTES & BENEDICTS

Our Omelettes are made with six (a whole Half-Dozen) Farm Fresh Eggs. Omelettes and Benedicts are served with Potatoes O'Brien and Fresh Fruit.

CHEESE OMELETTE With Cheddar, Swiss and Monterey Jack Cheese

CLASSIC HAM & CHEESE OMELETTE With Smoked Ham and Sharp Cheddar

STEAK OMELETTE Filet Mignon Tips with Imported Swiss Cheese

MEXICAN HANGOVER OMELETTE Monterey Jack Cheese, Plenty of Jalapeños and Picante Sauce

EGGS BENEDICT Two Poached Eggs* on Toasted English Muffins with Smoked Ham, Home Grown Tomatoes and Hollandaise Sauce

EGGS KILLARNEY Two Poached Eggs* on Toasted English Muffins with Tender Filet Mignon Tips, Asparagus and Hollandaise Sauce

BELGIAN WAFFLE Dusted with Powdered Sugar, topped with Whipped Butter. Served with Applewood Bacon, Fresh Cut Fruit and Yogurt



Courtesy of Andy Marlette, Pensacola News Journal Editorial Cartoonist

LIBATIONS

BLOODY MARY

BACON BLOODY MARY

**BOTTOMLESS MIMOSA
OR CHAMPAGNE**

*McGuire's Cousin Nathan defines **RARE** as: Broiler Marks on the Outside, Red and Cool on the Inside. **MEDIUM** as: Pink and Warm on the Inside. **WELL DONE** as: Cooked Through and No Pink Showing.

***H.R.S. Warning:** Raw & Undercooked Foods: Foods from animals such as meat, poultry, fish shellfish, oysters and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of foodborne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.