

# Easter Brunch

All Items \$16.95

Includes fresh fruit & house made cornbread

Sunday April 21st 10:00 a.m. - 3:00 p.m.

## EGGS & THINGS

### 3RD CORNER BENEDICT

Poached eggs, Black Forest ham, English muffins, Hollandaise sauce, homefries  
\*substitute smoked salmon \$1.00\*

### SAUSAGE SCRAMBLE \*GF

Eggs, Italian sausage, bacon, onions, bell peppers, Parmesan, salsa fresca, sour cream, homefries

### EGG WHITE SCRAMBLE \*GF

Spinach, mushrooms, caramelized onions, pesto, feta, homefries

### EGGS FLORENTINE

Poached eggs, tomato, spinach, English muffins, Hollandaise sauce, homefries

### CHORIZO HASH \*GF

Poached eggs, potato cauliflower hash, caramelized onions, Chorizo, queso fresco, salsa, corn tortillas

### DUCK MACHACA \*GF

Eggs scrambled, shredded roasted duck meat, onions, bell peppers, roasted garlic, jalapeños, corn tortillas, homefries (no substitutions)

### BREAKFAST BURRITO

Eggs, mushrooms, asparagus, caramelized onions, cauliflower, chorizo, cheddar cheese, side sour cream, side salsa, homefries

### STUFFED FRENCH TOAST

Brioche bread stuffed with Mascarpone cheese, honey, fresh berries, maple syrup, homefries

### BLACK FOREST OMELETTE \*GF

Black Forest ham, artichoke hearts, zucchini, white cheddar, side salsa, homefries

### AVOCADO TOAST

Brioche, avocado, basil aioli, radish, micro greens, side scrambled eggs, homefries

## LUNCH THINGS

### CRISPY CHICKEN CHOPPED SALAD

Romaine, pickled red onion, blue cheese, avocado, tomatoes, bacon, blue cheese vinaigrette

### ROASTED BEET SALAD

#### W/ SHRIMP OR CHICKEN \*GF

Arugula, walnuts, dates, goat cheese, citrus Dijon vinaigrette

### CLASSIC CAESAR W/ SHRIMP OR CHICKEN

Romaine hearts, garlic croutons, Parmesan, house-made Caesar dressing

### SMOKED SALMON SALAD \*GF

Smoked salmon, arugula, red onions, capers, hard boiled egg, dates, basil vinaigrette

### CAJUN BLACKENED FISH TACOS \*GF

Shredded lettuce, pico de gallo, cheddar cheese, avocado chipotle sauce, served with black beans topped with Feta cheese

### 3RD CORNER BURGER

Apple-wood smoked bacon, cheddar, jalapeno aioli, lettuce, tomato onion jam, 3rd Corner fries

### GRILLED CHICKEN PASTA

Penne, garlic, dried tomatoes, bacon, onions, Boursin cream sauce

### PRINCE EDWARD ISLAND MUSSELS \*GF

White wine, garlic, parsley, 3rd Corner fries, jalapeno aioli

### GRILLED CHICKEN CLUB SANDWICH

Ciabatta, bacon, arugula, tomato, basil mayonnaise, 3rd Corner fries

## BRUNCH COCKTAILS

### SALTY DOG

Tito's Vodka, grapefruit, salt rim 7

### ABBEY COCKTAIL

Nolet's Silver Gin, Orange Juice, Orange Bitters 7

### 3RD CORNER BACON BLOODY MARY

Blue Ice Vodka, Bloody Mary mix, celery, bacon, olives 8

### NUTTY IRISHMAN

Bailey's, Frangelico, coffee whipped cream 7

### LA CUADRINA MOSCATO D'ASTI

500ml Bottle 15

### "ALMOST BOTTOMLESS" MIMOSAS

Champagne, fresh orange juice.

\*Almost Bottomless Mimosas must include a Brunch entree. 11

\*GF = GLUTEN FREE

