



# **BRUNCH MENU**

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## **3rd Corner Benedict**

Poached eggs served on a toasted English muffin topped with duxelles mushrooms, Canadian bacon and homemade Hollandaise sauce.

**\$15.95**

## **Chorizo Hash Benedict**

Poached eggs on a toasted muffin topped with a hash of Cauliflower rice and chorizo with homemade cilantro/chilies Hollandaise

**\$16.95**

## **Goat Cheese and Spinach Omelet**

3 egg omelet stuffed with Laura Chenel goat cheese and fresh spinach

**\$16.95**

## **Vegetable Omelet**

Mushrooms, peppers, onions, tomatoes and spinach

**\$16.95**

## **Sausage Scramble**

Italian sausage, bacon, onions, bell pepper, salsa fresca, sour cream and Parmesan.

**\$15.95**

## **Avocado Toast**

Multigrain toast, sliced avocado seasoned with lime juice, Jalapeno aioli, tabasco, sliced radish and micro greens, topped with scrambled eggs.

**\$16.95**

## **Stuffed French Toast**

Slices of Brioche bread stuffed with lavender honey mascarpone and grilled golden brown.  
Served with maple syrup.

**\$16.95**

**All brunch items served with House potatoes and homemade fruit cocktail**