

SUNDAY BRUNCH

10:30AM-1PM

*Includes a basket of freshly baked pastries, coffee or tea
Choice of: prosecco mimosa, bloody-mary, orange juice or cranberry juice*

\$15.95

Country Breakfast

*Locally sourced eggs cooked to your liking,
hickory smoked bacon, garlic buttered hash browns*

Buttermilk Pancakes

*Two Fluffy buttermilk pancakes, blueberry compote,
orange zest, whipped ricotta, fresh seasonal berries
served with locally sourced 100% pure maple syrup,
side of garlic buttered hash browns*

Shakshuka

*Pronounced "Shahk-SHOO-kah", traditionally a Mid-Eastern dish,
poached eggs, simmering in a mixture of tomato, bell peppers,
onion, garlic along with a few warm spices and fresh herbs,
side of garlic buttered hash browns*

Market Fresh Frittata

*Heirloom cherry tomatoes, hickory smoked bacon, goat cheese,
garlic butter hash browns, green onion, & arugula*

Chicken & Waffles

*Fried chicken thighs, two Belgian style waffle, spicy maple syrup,
side of garlic buttered hash browns.*

Steak & Eggs

*Tender sirloin steak, locally sourced eggs, chimichurri,
blistered cherry tomatoes, garlic buttered hash browns, & arugula*

Breakfast Pizza

*Oak & Vine's famous pizza topped with scrambled eggs,
shaved ham, arugula, and fresh mozzarella,
side of garlic buttered hash browns.*



As of 9-1-20

SUNDAY BRUNCH

10:30AM-1PM

French Toast

House bread with cinnamon, nutmeg, topped
with caramelized sautéed apples,
side of garlic buttered hash browns.

Grilled Springside Burger

*Grilled burger with, brown sugar bacon, fried egg, pepper jack cheese
on a Brioche toasted bun with garlic buttered hash browns*

Ham Steak

*Grilled 6oz ham steak, grilled peaches,
Mascarpone, garlic hash browns
and two eggs cooked to your liking*

Avocado Toast

*Crushed avocado on house bread, fig, prosciutto,
black sesame seeds, local honey served with fresh fruit,
side of garlic buttered hash browns.*

Sides- \$4

*Springside Inn's Cheese Soufflé, Hickory smoked bacon,
brown sugar bacon, sausage links, sliced ham,
Belgian waffle, garlic butter hash brown,
fresh fruit, freshly baked pastries*

Brunch Cocktails

\$6

Mimosa, Bloody Mary

Thank you for supporting the new format of our Sunday Brunch. We will be trying out new menu items over the next few weeks and welcome your feedback.

Thank you.

Sean & Beth Lattimore



As of 9-1-20