

# Brunch

January 8, 2017

## Plates

**Greek Yogurt board - \$8**

*Fresh fruit and house granola*

**French Toast \$9**

*Fresh strawberries and crème fraiche*

**Smoked Salmon Salad \$12**

*Pickled red onion, fried capers, hard-boiled egg, creamy dill dressing, baby spinach, toasted foccacia*

**Chicken n' Biscuits \$16**

*Buttermilk fried chicken thighs, sage scallion biscuit, bacon peppercorn gravy*

**Root Vegetable Frittata \$10**

*Beets, carrot, turnip, celeriac*

**Belgian Waffle \$11 (2 per order)**

*Blackberry panna cotta, blood orange coulis*

All plates come with a choice of one:

*Apple wood smoked bacon, home fries, fresh fruit, or side salad*

(Each additional selection \$3.50)

## Libations

**ULTIMATE BLOODY MARY SETUP \$22**

*Grass fed beef osso buco, fried organic polenta cake, 146°egg*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.*

*Executive Chef, Gary Ankin*

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