



SUNDAY
Brunch MENU

EGGS BENEDICT 18\$

Two Soft Poached Eggs on a Toasted English Muffin with
Black Forest Ham and Hollandaise Sauce

FRITTATA 18\$

With Roasted Tomatoes, Goat Cheese, Fresh Herbs and Spinach

PETIT C.A.B TOP SIRLOIN STEAK 19\$

With A Poached Egg, Asparagus and Hollandaise Served with Rosti Potatoes
Add Butfred Lobster 8\$

MEDITERRANEAN OMELETTE 18\$

Zucchini, Asparagus, Tomatoes, Bell Pepper, Onions,
Black Olives, Feta Cheese, Fresh Basil, Tzatziki Sauce

BELGIUM WAFFLE 16\$

Served With Pure Maple Syrup, Fresh Berries and
Chantilly Cream

BISCUITS AND GRAVY 16\$

Warm Buttermilk Biscuits, Sausage Cream Gravy, Served
with Southern Style (Stone Ground) Grits

FRESH BLUEBERRY BUTTERMILK PANCAKES 16\$

With Whipped Butter and Warm Maple Syrup

FRENCH TOAST 16\$

Cinnamon-Vanilla Egg Batter Dipped Brioche,
(Chocolate Kissed) With Fresh Berries, Chantilly Cream

THREE EGGS ANY STYLE 18\$

Rosti Potatoes – Toast – Bacon or Sausage

Additional Sides

SPICED WARM APPLES	3\$
SOUTHERN STYLE (Stone Ground) GRITS	5\$
APPLE WOOD SMOKED BACON	5\$
PORK SAUSAGE LINKS	5\$
GRANOLA, VANILLA YOGURT, FRESH BERRY PARFAIT	6\$
ROSTI POTATOES – Swedish Potato Cake	4\$
TOASTED ENGLISH MUFFIN with Jam	3\$
TOAST	2.50\$

With A Choice of Rye, Wheat, White, Pumpernickel Bread

Special Brunch Cocktail

HOUSE BLOODY MARY	10\$
HOUSE BLOODY MARIA (TEQUILA)	10\$
MIMOSA	10\$

**CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER
OF ANY FOOD ALLERGIES WHEN YOU ORDER.**

Ph ; +1 203-318-8362

1320 Boston Post Rd, Madison, CT 06443,