

# Brunch

## Featured Cocktails

Mimosas.....  
Screwdriver.....  
Bloody Mary.....

Bellini. ....  
Champagne. ....  
Greyhound.....

### BLUEBERRY WAFFLE

BLUEBERRIES, WHIPPED CREAM & MAPLE SYRUP

### CHICKEN & WAFFLE

CREAMY GRAVY & MAPLE SYRUP

### VANILLA BEAN PANCAKES

WHIPPED CREAM & MAPLE SYRUP

### BANANA FOSTER FRENCH TOAST

CARAMELIZED BANANAS & HAZELNUT CRÈME ANGLAISE

### CHICKEN FRIED STEAK FILET MIGNON

BATTERED & PAN SEARED FILET, WHITE CHEDDAR WHIPPED POTATOES, FRENCH GREEN BEANS & CREAMY GRAVY

*(THE FOLLOWING ENTREES ARE SERVED WITH MIGNON'S BREAKFAST POTATOES)*

### SEAFOOD CREPES

SCALLOPS, SHRIMP, SALMON, SPINACH, & HOLLANDAISE SAUCE

### HAM & CHEESE OMELET

HAM & WHITE CHEDDAR CHEESE

### FILET MIGNON OMELET

SLICED FILET, MUSHROOMS, ONIONS, RED PEPPERS & SWISS CHEESE

### STEAK & EGGS BENEDICT

FILET MIGNON MEDALLIONS, POACHED EGGS & BÉARNAISE SAUCE

### FILET MIGNON BEEF HASH EGGS BENEDICT

MUSHROOMS, APPLEWOOD SMOKED BACON, POACHED EGGS & BÉARNAISE SAUCE

### CLASSIC EGGS BENEDICT

CANADIAN BACON, POACHED EGGS & HOLLANDAISE SAUCE

### SALMON EGGS BENEDICT

SPINACH, ARTICHOKE, POACHED EGGS & HOLLANDAISE SAUCE ON BRIOCHE

### FRIED OYSTER EGGS BENEDICT

APPLEWOOD SMOKED BACON, SPINACH, POACHED EGGS & HOLLANDAISE SAUCE

### JUMBO LUMP CRAB MEAT EGGS BENEDICT

ASPARAGUS, TOMATO CONFIT & HOLLANDAISE SAUCE

### MIGNON'S TRADITIONAL BREAKFAST

TWO EGGS ANY STYLE, A CHOICE OF SAUSAGE PATTIES OR APPLEWOOD SMOKED BACON

## Sides

2 Eggs.....

4 Eggs.....

2 Sausage Patties.....

2 Biscuits and Gravy.....

Fresh Fruit.....

Applewood Smoked Bacon.....

All plates are individually prepared and priced. Substitutions for side items will be charged per item. A 20% gratuity will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness. Plate splitting fee is \$3.00 for apps, soups, and salads. Entrees are \$7.00 to split.