

CHEFS BRUNCH

ME NU

MORNING STARTERS

MUFFINS AND SODA BREAD

COFFEE

HOT TEA

SHARING PLATES

SHAKSHUKA CAN BE MADE VEGAN



OVER EASY EGGS IN A MILD TOMATO STEW WITH VEGETABLES.
SERVED WITH CROSTINI ON THE SIDE
SUB EGGS WITH BAKED FALAFEL (VEGAN)



FRENCH TOAST



CHALLAH FRENCH TOAST, FRESH BERRIES, HOMEMADE WHIP CREAM, MAPLE BOURBON SYRUP, CONFECTIONERS' SUGAR
BACON STRIPS SERVED ON THE SIDE

RICE PUDDING VEGAN



MARINATED FIGS, CINNAMON, APPLE, BROWN SUGAR, COCONUT MILK

SHRIMP AND GRITS



CAJUN STYLE SHRIMP SERVED IN A DUTCH CROCK POT WITH CLASSIC CHEDDAR STYLE GRITS

HOW SOUPER BRUNCH WORKS

\$40 PER PERSON - BYOB

FAMILY STYLE SHARING PLATES

FIRST ROUND SENT TO THE TABLE ARE OUR

STARTERS TO SHARE ~ PLUS COFFEE OR TEA

SECOND / THIRD ROUND IS EACH ITEM LISTED UNDER

SHARING PLATES

LAST ROUND WILL BE THE DESSERTS

BUILD YOUR OWN MIMOSA \$10 PITCHERS OF JUICE

BYOB

CRANBERRY JUICE

APPLE JUICE

ORANGE JUICE

APPLE CIDER

GRAPEFRUIT JUICE

DESSERT

OPERA CAKE



ALMOND SPONGE CAKE SOAKED IN COFFEE SYRUP WITH BUTTERCREAM AND CHOCOLATE

FRUIT TARTS



HOMEMADE TART, SEASONAL FRUIT

RICE KRISPIE TREAT



HOMEMADE RICE KRISPIE, M&M'S, CHOCOLATE DRIZZLE



CAN BE MADE VEGETARIAN



CAN BE MADE GLUTEN FREE

3 OLD TRENTON ROAD
CRANBURY NJ



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