

RESTORATION BRUNCH

STARTERS

Smoked Wings

Smoked Jumbo Wings
Tossed in your choice of
Buffalo, Bourbon BBQ or
Garlic Parmesan Sauce
\$12

Firecracker Shrimp

Crispy Fried Shrimp Tossed
in our House-Made Sauce
\$11

Steak Crostinis

Shaved Smoked Prime
Rib on Toasted Crostinis
with Creamy Horseradish
Sauce, Balsamic Glaze
and Fresh Chives
\$12

Cajun Crab Dip

Served with Fried
Pita Chips
\$12

Arancinis

Fried Parmesan Risotto
Stuffed with House-Smoked
Pork served with a Rosemary
Garlic Cream Sauce
\$12

SOUPS & SALADS

All Salads Offered as Wrap Option, add Chicken \$5; Shrimp \$7; Salmon \$7 (Seared or Smoked); Grilled Steak \$9

Fall Salad

Mixed Greens with Crisp
Apples and Pears, Roasted
Butternut Squash, Candied
Pecans, Pomegranate Seeds
and Crumbled Goat
Cheese Tossed in Apple
Cider Vinaigrette
Half Size \$7
\$13

House Salad

Fresh Mixed Greens with
Cucumber, Red Onions, Cherry
Tomatoes, Shredded Cheddar
Cheese and Seasoned
Croutons
Half Size \$5
\$8

Smoked Salmon, Quinoa and Arugula Salad

Quinoa and Arugula Tossed in
Lemon Dijon Vinaigrette with
Matchstick Carrots, Red
Peppers, Red Onions, Cherry
Tomatoes and Crumbled Feta
Cheese, Topped with our
House-Smoked Salmon
*No half size available, but we are
happy to put half in a box*
\$14

Soup du Jour

\$8

Caesar Salad

Romaine Hearts Tossed with a
Creamy Caesar Dressing
Topped with Parmesan
Cheese and Seasoned
Croutons *Half Size \$5*
\$8

Blackened Shrimp Caesar

Chopped Romaine Lettuce
with Cherry Tomatoes, Red
Onion, Shaved Parmesan,
Chopped Bacon and Croutons
Tossed in Caesar Dressing
Topped with five Blackened
Jumbo Shrimp
*No half size available, but we are
happy to put half in a box*
\$13

BETWEEN BREAD

Served with French Fries, House Salad or Seasoned House-Made Chips

Monte Cristo

Sliced Ham, Swiss Cheese,
and Raspberry Compote
Between Two Slices
of French Toast
\$15

Marble Rye Reuben

Classic Corned Beef Reuben
with Swiss Cheese, Sauerkraut
and Creamy Thousand
Island Dressing
\$15

The Good Morning Burger

8oz Burger on a Toasted
Brioche Bun Topped with an
Over Easy Egg, American
Cheese and Bacon
\$15.5

Chicken Cordon Bleu

Fried Chicken Topped with
Sliced Ham, Swiss Cheese,
Lettuce, Tomato and Honey
Mustard on a Toasted
Brioche Bun
\$15

The Rachel

Sliced Turkey, Swiss Cheese,
Coleslaw and Creamy
Thousand Island Dressing on
Toasted Marble Rye Bread
\$15

Restoration Burger

8oz Burger on a
Toasted Brioche Bun
with Lettuce, Tomato, Red
Onions and Topped with our
Signature Burger Sauce
add cheese \$1.5; add bacon \$2
\$14

RESTORATION BRUNCH

BENEDICTS

Crab Cake Benedict Seared Crab Cakes over a Toasted English Muffin with Cajun Remoulade, two Poached Eggs and Hollandaise Sauce \$19.5	Restoration Benedict Toasted Buttermilk Biscuit, Black Forest Ham, two Poached Eggs and Hollandaise Sauce \$13	Smoked Salmon Benedict Toasted English Muffin Topped with two Poached Eggs, Hollandaise Sauce and House-Smoked Salmon \$17
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FOLD IT OR ROLL IT

Choose between an Omelette or Burrito; Served with Crispy O'Brien Potatoes

Caddyshack Three Eggs with Peppers, Onions, Ham and Cheddar Cheese \$15	Fore Horseman Three Eggs with Sausage, Bacon, Ham, Turkey and American Cheese \$15
Albatross Three Eggs with House-Smoked Chicken, Pico de Gallo and Pepperjack Cheese \$15	On the Green Three Eggs with Spinach, Mushrooms, Tomatoes, Peppers and Swiss Cheese \$15

BREAKFAST CONFECTIONS

French Toast Traditional French Toast Topped with Cinnamon Apple Compote and Whipped Cream; Served with Two Eggs and either Bacon or Sausage \$16	Restoration Waffle One Belgian Waffle Served with Two Eggs and either Bacon or Sausage \$15
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ON THE SAVORY SIDE

Chicken-N-Waffles Platter of Fried Chicken and Waffles Drizzled with House-Made Sweet-Heat Honey \$18	Breakfast Platter Two Eggs to your preference, your choice of Bacon or Sausage, O'Brien Potatoes and Toast \$15	Chipped Beef-N-Biscuits Two Fresh Biscuits Topped with Creamy Chipped Corned Beef Gravy Served with Two Eggs and O'Brien Potatoes \$14
Mother Clucker Two Biscuits Topped with Sausage Gravy, Fried Chicken Tenders and an Over-Easy Egg \$18	Biscuits and Gravy Two Biscuits Topped with Sausage Gravy Served with two Eggs and O'Brien Potatoes \$14	Steak and Eggs 8oz Sliced Hanger Steak with Two Eggs and O'Brien Potatoes \$24

ACCOMPANIMENTS

All Accompaniments \$5.5

House Salad Caesar Salad	Seasonal Veggies French Fries Seasoned House-Made Chips	Fresh Fruit Coleslaw
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Gluten free options available | All dishes created and inspired by Restoration Chefs
Checks may be split a maximum of three ways | Cake cutting fee if you bring your own cake or dessert: \$10 | Corkage fee:
\$20 per bottle | Our Chefs are happy to split your entrée in the kitchen with full sides for \$5 | Please note that consumption
of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness