



Brunch Menu

SERVED SUNDAYS | 9:00AM - 2:00PM

MADE WITH EGGS

CLASSIC AMERICAN BREAKFAST	14
two farm fresh eggs, thick cut bacon, breakfast potatoes, toast choice	
BREAKFAST CROISSANT	12
toasted croissant, sausage patty, fried egg, white cheddar, tomato and bacon jam, arugula	
TRADITIONAL EGGS BENEDICT	14
english muffin, canadian bacon, poached egg, hollandaise	

LIGHTER FARE

OVERNIGHT OATS	9
old fashioned rolled oats, almond milk, chia seeds, yogurt, and maple syrup topped with fresh fruit and nuts	
FRESH FRUIT	12
bowl of seasonal fresh fruit	
MIXED BERRY PARFAIT	12
vanilla yogurt, house-made granola, fresh seasonal berries, mint, honey drizzle	

FOR THE FOODIES

AVOCADO TOAST	12
whole wheat toast, guacamole, poached egg, arugula, warm chorizo vinaigrette	
STUFFED FRENCH TOAST	16
brioche, vanilla, cinnamon cream cheese spread, grand marnier, fresh berries, maple syrup, house-made whipped cream	
QUICHE LORRAINE	12
bacon, onion, gruyere, fresh herbs	
CRAB CAKE "BENEDICT"	22
maryland blue lump crabcakes, remoulade, andouille "bacon", poached egg, hollandaise	

À LA CARTE

BREAD CHOICE	4	TWO FARM FRESH EGGS	4
BREAKFAST POTATOES	6	MIXED GREEN SALAD	5
THICK CUT BACON	7	SAUSAGE LINKS OR PATTIES	9

BEACON 53 BRUNCH MENU created & executed by Executive Chef HOUSTON SUTTON

Whole Wheat, Sourdough, Baguette, English Muffin & Croissant Bread Choices Available