

SUNDAY BRUNCH

Beginnings

A bounty of cold selections to get you started

Chilled Juices • Citrus Cured Gravalax

Pick 'n Peel Shrimp • Sliced Fruit in Season • Chef Composed Salads

Mixed Baby Greens & Caesar Salad with a choice of dressings and vinaigrettes

From the Baker's Oven

Assortment of Sweet & Savory Breads • Fresh Muffins

Croissants & Bagels • Sweet Butter & a selection of preserves & cream cheese

Action Stations

Omelets prepared to order • Classic Eggs Benedict • Belgian Waffles

Hand Carved

Seasoned Top Round of Beef with creamy horseradish & pan jus • Baked Virginia Ham

Specialties

Scrambled Eggs • French Toast • Applewood Smoked Bacon • Maple Cured Sausage Links

Home Fried Potatoes • Frittata • Cock 'n Bull's Favorite Corn Pudding

Chef Prepared

Always present, seasonally created

Farm Raised Chicken. • Fresh Catch • Vegetables & Starch

Specialty Pasta & More

Sweets from our Table

An array of fresh baked sweets to include:

Specialty Cakes • Assortment of Mini Pastries & Desserts

Assortment of House Baked Cookies • Cheese Blintz with Fruit Compote

Sugar free options always available; ask your server

Served every Sunday from 9:30 am 'til 2:00 pm

\$24.95 per adult • \$11.95 per child (10 and under)

An 18% gratuity will be added to parties of 8 or more.

No reservations. Seating if first come, first served. Menu is subject to change.

Meetings

Banquets

Weddings

*A beautiful place to
create a lifetime of
memories.*

Reddler's Village
We're creating out ordinary

