

CI Sunday Brunch

SUNDAYS 10AM- 2PM

ENTREES

choice of one & enjoy all of the sides

CORNED BEEF HASH* 23
house made corned beef, red pepper,
potato, caramelized onions, thyme,
choice of poach or scrambled eggs

PHILLY OMELETTE* 22
shaved prime rib, cooper sharp
american, caramelized onions, hot
peppers on the side

STEAK & EGGS* 23
petite filet, sauteed spinach,
red wine demi, choice of poached or
scrambled eggs

EGGS CHESAPEAKE 23
toasted English muffin, crab cakes,
old bay hollandaise, poached eggs

SHRIMP & GRITS 23
cheddar grits, jumbo shrimp, hot, sweet &
smokey greens, shellfish cream, scallions

PUMPKIN RICOTTA TOAST 19
toasted sourdough, pumpkin whipped
ricotta, roasted cauliflower, butternut
squash & mushroom, pepita crumble

SHORT RIB
GRILLED CHEESE 22
thick cut brioche, gruyere cheese,
short rib, caramelized onions,
tomato soup

LOX & BAGEL PLATTER 22
smoked salmon, bagel, fixings,
petite salad

APPLE COBBLER
FRENCH TOAST 19
streusel crusted thick cut brioche,
apple compote, cinnamon cream
cheese icing

WILD ISLE SALMON* 23
pan seared, brussels, sweet potato &
shrimp hash

SIDES

served family style

FRESH FRUIT
SEASONAL SALAD
BREAKFAST POTATOES
COUNTRY SAUSAGE
BACON

DRINKS

Bottomless La Colombe Coffee 3

Iced Tea 2

Specialty Hot Tea 3

Fountain Sodas 3

Cranberry or Apple Juice 3

Fresh Orange Juice 4

Espresso 4

Latte or Cappuccino 5

ADDITIONS

ROASTED TOMATO BISQUE* 7
parmesan cheese, basil oil

OYSTERS* 7
half dozen oysters, cocktail,
mignonette, lemon

CHEESE BOARD* 12
aged cheddar, brie, prima donna,
seasonal accouterments, crostini

CI SUNDAY RAW BAR* 18
shrimp, crab claws, sesame seared
rare tuna, classic accompaniments

BLT DEVILED EGGS* 6
roasted tomato, bacon,
iceberg aioli

*gluten free or can be modified to be gluten free