

# BRUNCH MENU

Served Saturday and Sunday 9:00am – 2:30pm

# THE RAYMOND 1886

## THINGS TO START WITH...

• Grapefruit Brûlée with Fresh Berries	6	• Homemade Cinnamon Roll with Homemade Cream Cheese Frosting	6
• Seasonal Fruit Plate with Sweetened Cream	6	• Family Breakfast Platter: Apple Fritters, Cinnamon Roll, Muffin & Fresh Fruit	22
• Fresh Baked Blueberry Muffin and Honey Butter	6		
• Golden Apple Fritters with Maple Syrup	6		

## EGGS AND OTHER BREAKFAST ITEMS...

<b>TODAY'S QUICHE</b> 15 Chef's daily selection	<b>RAYMOND SCRAMBLE</b> 14 Eggs on crispy sourdough, sliced tomato, hollandaise and crumbled bacon	<b>ITALIAN BAKED EGGS</b> 14 Prosciutto, potatoes and mushrooms baked with tomato and parmesan with sourdough
<b>EGGS YOUR WAY</b> 14 Two eggs any style with grilled English bangers or applewood smoked bacon	<b>EGGS BENEDICTS</b> 16 • "The Classic," Canadian bacon, lemon hollandaise  • "Smoked Salmon," tarragon cream cheese, asparagus, hollandaise  • "The Avocado," smoked bacon, chipotle hollandaise  • "Corned Beef Hash," marinated tomato, lemon hollandaise	<b>BREAKFAST BURRITO</b> 16 Pork al pastor, bell pepper, onion, cheddar and scramble, topped with house enchilada sauce
<b>CHEF INSPIRED OMELETS</b> 16 • Tomato, spinach, mushrooms, goat cheese and pesto  • Shrimp, thyme, sundried tomato, sweet corn and crème fraiche  • Corned beef hash with Irish cheddar  • Jalapeño bacon, avocado, cheddar cheese and salsa verde	<b>HUEVOS MONTULEÑOS</b> 15 Scrambled eggs on crispy tortillas, black bean & corn salsa, roasted tomato– guajillo chile sauce, avocado and cotija cheese	<b>DUTCH BABY</b> 14 German style pancake with fresh seasonal fruit and sweet cream
<b>CREATE YOUR MASTERPIECE</b> 16 <b>SELECT ANY 4 OMELET</b> <b>INGREDIENTS:</b> tomato, spinach, mushroom, onion, asparagus, potato, avocado, cheddar, goat cheese, crème fraiche, bacon, ham, shrimp and corned beef	<b>OPEN-FACED CROISSANT</b> 16 Crispy fried chicken with cucumber, carrot, and radish on fresh baked croissant with Thai maple syrup and two fried eggs	<b>GRIDDLE CAKES</b> 15 • "Cheddar & Herb", Layered with ham, white mushrooms and a poached egg  • "Pistachio and Blueberry", Pistachio cakes with lemon-ricotta & blueberries
<b>HOMEMADE CHORIZO AND EGGS</b> 16 Hand-rolled biscuit, roasted poblano chili with jalapeño-jack cheese		<b>BREAKFAST TACOS</b> 15 Homemade lamb bacon, avocado & black bean, pico de gallo, fried eggs
		<b>HOMEMADE SAUSAGE &amp; FRENCH TOAST</b> 15 Vanilla-brioche, homemade maple- bacon sausage, crispy sage

## SALADS, SANDWICHES AND OTHER LUNCH ITEMS...

<b>TODAY'S SOUP</b> 8	<b>SPINACH AND STRAWBERRY SALAD</b> 15 Organic spinach and fresh strawberries with Spanish manchego, red onion and balsamic dressing Selection of chicken or shrimp	<b>CHICKEN SANDWICH</b> 15 Marinated chicken & avocado, smoked bacon, white cheddar, tomato, arugula and garlic-herb mayo
<b>ORGANIC LETTUCE SALAD</b> 8 Tomato, red onion, olives, cucumber and Raymond dressing	<b>BLACKENED SALMON SALAD</b> 16 Lightly blackened salmon over organic baby spinach & mixed greens, marinated beets, vine ripened tomato, red onion, haricot vert, hazelnuts with a lemon- poppy seed vinaigrette	<b>TOGARASHI CRUSTED AHI</b> 15 Fresh Hawaiian Ahi sandwich with soy marinated cucumbers, wasabi aioli, sprouts, lettuce and vine ripe tomato
<b>THE RAYMOND COBB</b> 15 Chicken, applewood bacon, egg, avocado, tomato and blue cheese	<b>OUR SPICY BLT</b> 15 Jalapeño Cured Bacon, avocado-cilantro mayo, lettuce, marinated tomato, sprouts and toasted multigrain bread	<b>RAYMOND CHEESEBURGER</b> 17 Ground Kobe beef, brioche bun, melted cheddar, pickles, lettuce, tomato and "Eva's Secret Sauce"
<b>PANZANELLA SALAD</b> 16 Shrimp, toasted bread, arugula, olives, capers, tomato, parsley, mozzarella and house dressing		<b>GRILLED STEAK &amp; FRIES</b> 24 Marinated Hanger Steak, wilted spinach, tomato, melted blue cheese and rosemary jus
<b>GRILLED ITALIAN CAESAR</b> 14 Romaine, artichoke, herb croutons and sundried tomato Chicken or Salmon 16		

## 1886 COCKTAILS...

<b>MIMOSA</b> with homemade curaçao	12	<b>MICHELADA</b> with house chile salt blend and worcestershire	12
<b>BLOODY MARY</b> dirty sue olive juice and an array of salts and spices	14	<b>RAMOS FIZZ</b> Gin, fresh citrus, cream, egg white and orange-flower water, topped with soda	14

\*Please inquire with your server about children's and vegan or vegetarian selections\*

Executive Chef Tim Guiltinan – July 2017