SOHO BRUNCH MENU

Breads

Freshly Baked From Our Ovens and Artistically Displayed Are Baguettes, Assorted Bagels, Variety Dinner Rolls, Croissants, Chocolate Croissants, Danishes, Carrot Cake Banana Bread and Crackers Flatbreads

Schmears

An Assorted of Homemade Cream Cheeses Plain, Chive and Vegetable Served with Homemade Jams and Margarine

International and Artisan Cheeses

A Beautiful Decorated Table Filled with Imported Brie, Swiss and Gouda Cheese Board Features a Variety of Local Cheeses Baskets Filled with Flatbreads and Crackers

Salads

An International Selection Features Caprese, Israel and Greek Salad Tomato-Cucumber-Red Onion Salad Egg, Tuna and Avocado Salad

Smoked Fish

Sliced Nova Lox, Gravlax and Sable Serves with Sliced Lemons, Chopped Onion and Nonpareil Capers

Whole Fish

Whole Fresh Whitefish Serves with Lemon Wedges and Nonpareil Capers

Omelette

Eggs Prepared Your Way, Cooked To Order..... Choice of Freshly Diced Onion, Julienne Red Peppers, Julienne Green Peppers Diced Tomato and Baby Spinach Topped with Shredded Swiss Cheese or Shredded Cheddar Cheese

French Crepe and Challah French Toast

Served with Slices Bananas, Strawberries and Apples Drizzled with Homemade Chocolate Sauce Topped with Fresh Whipped Cream, Powered Sugar and Maple Syrup

Belgian Waffle and Cheese Blintz

Farm to Table are Fresh Blueberries, Sliced Bananas, Sliced Strawberries Accompanied with Powdered Sugar, Served with Chocolate Syrup or Maple Syrup Touches of Colorful Rainbow Sprinkles and Dollops of Fresh Whipped Cream

Smoothie

Specially Prepared For You By Our Master Smoothie Maker... Any Of The Following Combinations Bananas, Strawberries, Pineapple Mango, and Papaya Blended with Crushed Ice and Fresh Vanilla Yogurt

Coffee and Juice

Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee and Hot Tea with Lemon Orange Juice, Cranberry Juice and Other Juices Supplemental Charge

All Menus Are Subject To A 20% Service Charge And 6% State Sales Tax