

# BRUNCH

DANIEL'S RESTAURANT + COCKTAIL BAR

## MAINS

### THREE EGG PLATE \$16

THREE ORGANIC EGGS COOKED TO YOUR LIKING WITH BREAKFAST POTATOES & BACON OR SAUSAGE

### HOMESTYLE PANCAKE PLATE \$18

TWO HOMEMADE PANCAKES WITH MAPLE SYRUP. SERVED WITH TWO EGGS & BACON

### SHAKSHOUKA \$17

OUR TAKE ON A TRADITIONAL FAVORITE. SEASONAL VEGETABLES. LOCAL TOMATOES & AN ORGANIC EGG BAKED ON TOP. SERVED WITH GRILLED BREAD & A FRESH CHOPPED SALAD

### BUILD YOUR OWN OMELET \$15

THREE ORGANIC EGGS WITH YOUR CHOICE OF TOPPINGS: ONIONS. BELL PEPPERS. TOMATOES. SPINACH. CHEDDAR CHEESE. AMERICAN CHEESE. OR GOAT CHEESE. SERVED WITH BREAKFAST POTATOES & BACON

ADD TOPPINGS: AVOCADO \$4, BACON BITS \$3, OR BREAKFAST SAUSAGE \$5

### NUTELLA FRENCH TOAST \$18

THICK SLICED Brioche FRENCH TOAST WITH NUTELLA. HONEY OAT CRUMBLE. BANANA & FRESH WHIPPED CREAM. DUSTED WITH POWDERED SUGAR

### YOGURT PARFAIT \$16

WHOLE MILK YOGURT SERVED WITH SEASONAL BERRIES. HOUSE-MADE GRANOLA CRUMBLE & OUR SPECIALTY INFUSED HONEY

### AVOCADO TOAST \$18

SMASHED ORGANIC AVOCADO ON GRILLED BREAD WITH TOMATO. CUCUMBER. ONION & A SUNNYSIDE ORGANIC EGG. FINISHED WITH HOUSE INFUSED OLIVE OIL & BLACK LAVA SALT

### SHEPHERD SALAD \$15

CHOPPED CUCUMBER. TOMATO. BELL PEPPER. ONION. PARSLEY. OLIVE OIL & LEMON

ADD: GRILLED SHRIMP \$12, GRILLED SALMON \$12 OR GRILLED CHICKEN \$9

### BRUNCH BURGER \$22

8OZ. GRASS FED BEEF BURGER WITH CAPER AIOLI. LETTUCE. TOMATO. PICKLED ONION. CHEDDAR CHEESE. SLICED AVOCADO & A SUNNYSIDE UP ORGANIC EGG ON A Brioche BUN. SERVED WITH HAND-CUT FRIES

### CHICKEN CLUB \$16

GRILLED CHICKEN BREAST WITH LETTUCE. TOMATO. BACON & PESTO MAYO. SERVED WITH HAND-CUT FRIES

ADD CHEESE: CHEDDAR CHEESE \$3 OR AMERICAN CHEESE \$2

### RISOTTO DEL GIORNO \$19

CHEF'S SEASONAL RISOTTO

ADD: GRILLED SHRIMP \$12, GRILLED SALMON \$12 OR GRILLED CHICKEN \$9

### RIGATONI & MEATBALL \$24

GROUND BEEF & VEAL MEATBALL SERVED ON TOP OF RIGATONI WITH A SAN MARZANO TOMATO GRAVY WITH SHAVED PARMIGIANA & BASIL

## SIDE PLATES

TURKEY BACON \$6

THICK-SLICED PORK BACON \$4

COUNTRY SAUSAGE \$5

THREE EGGS ANY STYLE \$9

BREAKFAST POTATOES \$5

BISCUIT BASKET WITH SEASONAL JAM \$10

## BRUNCH COCKTAILS

### MIMOSA \$7

CHAMPAGNE & ORANGE JUICE

### BELLINI \$7

CHAMPAGNE & PEACH NECTAR

### BLOODY MARY \$10

STATESIDE VODKA WITH HOUSE SPICY BLOODY MARY MIX

### CARAJILLO \$9

LICOR 43 & ESPRESSO

### CORPSE REVIVER NO. 2 \$15

GRAY WHALE GIN. ORANGE LIQUEUR. LILLET. LEMON JUICE & ABSINTHE

### THE LILY PAD \$12

PROSECCO. LILLET. LEMON JUICE & CUCUMBER

### PEAR PRESSURE \$14

REPOSADO TEQUILA. SPICED PEAR LIQUEUR. LEMON JUICE & WYNDRIDGE CIDER

### NEW ROSE SPRITZ \$12

PROSECCO. ROSE. STRAWBERRY SHRUB. LILLET & LEMON JUICE

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