

Brunch

*Saturday & Sunday
served from 9:00 am to 5:00 pm*

Beach Refreshers 7.5

Shade Bloody Mary Greyhound Mojito Mimosa Scratch Margarita Zinc Pink
Gloria Ferrer "Blanc de Noir" Sparkling Wine
Montevina Pinot Grigio Beaulieu Vineyards Chardonnay Estancia Cabernet Sauvignon

Yogurt Berry Parfait 9.

served with vanilla yogurt, fresh berries, and toasted granola

Shade Breakfast Sandwich 10.

scrambled eggs, applewood smoked bacon, and avocado with melted cheddar cheese on a fresh baked croissant served with country potatoes

Bagels and Lox 10.

fresh toasted bagel [plain or onion], Nova Scotia smoked salmon, capers, sliced Bermuda onions, sliced vine-ripened tomatoes, and chive cream cheese served on the side for you to prepare to your liking

Free Range Eggs 10.

two free range eggs cooked any style served with country potatoes, a choice of toast, and a choice of applewood smoked bacon, sausage links, or smoked ham

Irish Steel-Cut Oatmeal 8.

topped with strawberries and bananas served with a side of brown sugar

Pancakes with Pecan Maple Butter 10.

buttermilk or blueberry served with a choice of applewood smoked bacon, sausage links, or smoked ham

Huevos Rancheros 10.

two free range eggs atop corn tortillas topped with black beans, salsa verde, pico de gallo, and guacamole

Shade Benedict 10.

an English muffin topped with smoked ham, two poached free range eggs, Benedictine hollandaise sauce, and shaved truffles served with fresh asparagus

Shade Omelette 10.

The Ultimate Shade Breakfast 75.

[for two]

free range eggs cooked any style
sausage links or applewood smoked bacon
country potatoes
fresh seasonal fruit and vanilla yogurt
pancakes with pecan maple butter
bagels and lox
fresh baked croissant and jams

Lavazza coffee [regular or decaf] and assorted herbal teas
your choice of fresh squeezed juice [orange or grapefruit]
a bottle of Gloria Ferrer "Blanc de Noir" Sparkling Wine

egg whites available upon request

Brunch

*Saturday & Sunday
served from 9:00 am to 5:00 pm*

Charcuterie 18.

a selection of sliced domestic & imported meats and cheeses served with sliced sourdough bread, Marcona almonds, dates, and quince paste

Veggie Salad 9.

Mixed baby greens and seasonal vegetables tossed in a balsamic-vanilla vinaigrette

Crispy Goat Cheese 10.

mixed baby greens, roasted yellow & red beets, and candied walnuts tossed in a fresh berry vinaigrette topped with crispy goat cheese

Ground Sirloin Burger 11.

served with tender lettuce, vine-ripened tomato, and caramelized onions with a choice of cheddar, Swiss, or blue cheese on a freshly baked bun

Herb Marinated Chicken Breast 11.

vine-ripened tomato, caramelized onions, lettuce, and a choice of cheddar, Swiss, or blue cheese on a fresh baked bun

BLTA 11.

applewood smoked bacon, tender lettuce, vine-ripened tomato, and avocado on your choice of bread

Margherita Pizza 12.

house made tomato sauce, fresh Mozzarella cheese, sliced vine-ripened tomatoes, and fresh basil

Grilled Salmon 15.

served with mashed potatoes, asparagus, and a smoked tomato beurre blanc

Steak Frites 16.

grilled hanger steak topped with brown butter, shallot, and red wine jus served with fries and a mixed green salad

Sides 3.

one free range egg
applewood smoked bacon
sausage links [pork or chicken apple]
smoked ham
choice of toast [wheat, white, sourdough, rye]
bagel [plain or onion]
fresh baked croissant and jams
tomato soup

country potatoes
garden salad
french fries
sweet potato fries
fresh seasonal fruit
cereal with milk
[cheerios, honey nut cheerios, total
cinnamon toast crunch, or lucky charms]

gratuity of 20% will be added
for parties of 6 or more

