

Arcadia Bar & Restaurant | Winter 2017 Brunch

Brunch Served 9:00 to 3:00pm; Saturday & Sunday

SNACK & SHARE

HASH BROWNS 7 Crispy potato & garlic hash, sunny egg*, scallion, spicy ketchup V
FRUIT SALAD 5 Seasonal fruit, chili, lime V / G
YOGURT 5 Greek yogurt, fresh fruit, berry coulis, honey, granola V
HUMMUS 7 House made chickpea spreads, fresh vegetables, pita chips V
OLD BAY SHRIMP SKEWERS 6 Grilled Shrimp*, Old Bay, herb oil & sriracha honey G
DRUNKEN MUSSELS 7 Fresh mussels*, chorizo*, tomato, scallion, fennel, lager & crouton G
SCOTCH EGG 5 Soft cooked egg, crispy sausage, mustard & Hungarian paprika
SQUASH TOAST 6 Grilled sourdough, roasted butternut, bacon*, poached egg*, sumac V

SANDWICH & SMALL PLATES

BISCUITS & GRAVY 7 Fresh buttermilk biscuits, sage sausage gravy, poached eggs*
SHAKSHOUKA 7 Eggs* poached in a spicy tomato sauce, chorizo, pita
SWEET POTATO WAFFLE 6 Sweet potato waffle w/ orange zest, powdered sugar, berry butter V
CARAMEL APPLE PANCAKES 8 Bourbon caramelized apples, caramel sauce, whipped cream V
CHICKEN IN A BISCUIT 6 Aji fried chicken, cheese, honey, fresh buttermilk biscuit
CHICKEN & WAFFLES 10 Aji fried chicken, sweet potato waffles, black pepper maple syrup, rosemary
QUICHE LORRAINE 9 Flaky pie crust, egg custard, bacon, onion confit
VEGGIE QUICHE 9 Ask for this week's feature V
BREAKFAST TACOS 8 Sausage*, bacon*, egg*, potato, cheddar, pico de gallo, queso fresco; Corn or Flour Tortilla
CRAB CAKES BENEDICT 12 Pan fried lump crab cakes, poached eggs*, sriracha hollandaise
BREAKFAST CROISSANT 7 Chive omelet, cheese, sriracha honey, choice of sausage / bacon / double egg
BEET LOX BAGEL 6 Everything bagel with beet cured salmon, herbed cream cheese, onion, tomato, capers
BREAKFAST SANDWICH 6 Egg*, cheese, choice of meat / bread type / extras
'TUNISIAN' ROASTED PORK 7 Red pepper relish, onion, olives, tomato, cucumber yogurt sauce
'JAPANESE' ROASTED PORK 7 Toasted nori, sesame seeds, wasabi aioli

À LA CARTE

EGGS 4 Two eggs* cooked your way
BACON 3 Three slices of bacon*; regular or extra crispy
SAUSAGE 3 Fresh cooked patty of Jones Dairy Farm sausage*
ENGLISH MUFFIN 4 Toasted with butter & jam V
BAGEL 4 House baked bagel with butter & cream cheese V
BUTTERMILK PANCAKE 3 Large buttermilk pancake with butter & maple syrup V
TOAST 3 Fresh toasted sourdough with butter & jam V

SPECIALTY DRINKS

ORANGE JUICE 4 Hand squeezed fresh to order
MIMOSA 7 Sparkling Italian Prosecco & hand squeezed orange juice
BLOODY MARY 8 House blended tomato, vodka, herbs, spices, house pickled vegetables
APEROL SPRITZ 7 Sparkling Italian Prosecco, Aperol Italian liqueur, soda water
CORPSE REVIVER No. Two 9 Gin based 'hair of the dog' cocktail with absinthe & citrus
THE CURE 9 Spiked cold brew coffee cocktail with a minty finish

V – Is or can be made Vegetarian | G – Is or can be made without gluten‡

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All Items may contain milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, & soybeans; please declare allergies when ordering.

‡ Made with ingredients that contain 20 ppm or less of gluten, but prepared in a facility that cannot guarantee "Gluten Free".

