

# Brunch

SUNDAY  
11:00 AM – 2:00 PM

**b.l.t. benedict 14**

bacon, arugula, grilled tomato, poached egg, avocado mousse

**corned beef skillet 14**

corned beef short ribs, braised cabbage, bacon, roasted potato, egg

**chicken and cornbread waffles 14**

southern fried chicken, blistered jalapeno honey, smoked paprika butter

**breakfast patty melt 12**

maple breakfast sausage, fontina, caramelized onion, fried egg

**steak and egg tacquito 16**

eggs, chipotle salsa, guacamole, braised filet

**salmon gravlax flatbread 15**

house made gravlax, lemon caper cream cheese, roasted red peppers

**country sausage poutine 14**

tater tots, bacon, sausage gravy, over easy eggs, american cheese

**biscuits and goetta gravy 15**

fresh baked biscuits, goetta gravy

**chorizo and potato breakfast burrito 13**

tater tots, chorizo, black bean salsa, scrambled eggs, cilantro sour cream

**dutch apple pancake 10**

caramelized apple, cinnamon almond streusel, sage apple glaze

**sweet potato and pecan pancake 12**

maple glaze, candied pecan, cinnamon butter

**cranberry walnut french toast sticks 10**

16 bricks cranberry walnut bread, spiced orange butter, maple

**house made pop tarts, pick 2 for 10**

cinnamon sugar, strawberry nutella or daily creation

**mimosas 7 glass/22 pitcher**

blueberry, blood orange or coconut pineapple

**traditional bloody mary 8 glass/24 pitcher**

tomato, horseradish, Worcestershire

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The Palace a la carte breakfast menu also available Sunday 8:00 AM – 2:00 PM

\*although the palace exercises every caution, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness