



Restaurant & Brewing Co.

SUNDAY BRUNCH

Served 10:30 AM - 3:00 PM

Appetizers

- *Hot Spinach & Artichoke Dip** 13.00
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini
- *Fried Artichoke Hearts** 12.00
Served with Buttermilk Garlic Dipping Sauce
- Wood Oven Shrimp** 13.00
Wood Oven Roasted Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic Butter, and Creole Seasonings; Served with French Bread For Dipping
- Calamari** 12.00
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara

Eggs

Served with Tasso Cheese Grits or Fresh Fruit Cup or Add Breakfast Hash for \$2.00

- Fried Egg Sandwich** 13.00
Applewood Bacon, Fried Egg, Romaine, Sliced Tomatoes, with Avocado Aioli on a Croissant. Served with Breakfast Hash
- Traditional Omelet** 10.00
Onions, Green Peppers, Mushrooms, Spinach, Canadian Bacon, and American Cheese
- *Asparagus and Mushroom Omelet** 11.50
Fresh Asparagus, Portabella, Spinach, Parmesan, and Fontina
- Mesquite Smoked Chicken and Roasted Red Peppers Omelet** 12.50
Smoked Chicken, Roasted Red Peppers, Scallions, Fresh Thyme, Smoked Mozzarella Cheese, and Red Pepper Flakes
- Spanish Shrimp and Chorizo Omelet** 13.50
Sauteed Shrimp, Chorizo Sausage, Black Beans and Monterey Jack Topped with Pico De Gallo and Chipotle Sour Cream
- Eggs Benedict** 10.00
Two Poached Eggs, Canadian Bacon, and Hollandaise Sauce on a Toasted English Muffin
- Steak Benedict** 14.00
Two Poached Eggs, Char-Grilled Creekstone Angus Ribeye, and Hollandaise on a Toasted English Muffin. Served with Breakfast Hash. Add Crab for \$2.00
- Eggs Sardou** 12.00
Two Poached Eggs on Artichoke Bottoms with Creamed Spinach and Hollandaise Sauce on a Toasted English Muffin
- Oskar Benedict** 13.00
The Ultimate Benedict! A Toasted English Muffin with Asparagus, Crab Meat, Canadian Bacon, Two Poached Eggs, and Hollandaise Sauce
- Oyster Benedict** 13.00
A Toasted English Muffin with Two Poached Eggs and Fresh Gulf Oysters Fried to Perfection; Served over Canadian Bacon with Hollandaise Sauce

Side Orders and Extras

- Applewood Smoked Bacon** 2.00
- Fresh Fruit Cup** 3.00
- Breakfast Hash** 3.00
- Sausage** 2.25
- Toast and Jam** 2.00
- Tasso Cheese Grits** 2.50
- Fresh Daily Soup** 6.00

Salads

- *House Caesar** 6.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing
Add Grilled Chicken 7.00, Add Portabella 7.00
Add Grilled Salmon 9.00
- *Gorgonzola Pear Salad** 14.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over House Chef Blend Lettuce; Tossed in Raspberry Vinaigrette

Bosc's Favorites

- Smoked Salmon & Bagel** 12.50
Served Open Faced with Cream Cheese, Tomatoes, Red Onion, and Capers
- Belgian Waffle** 7.50
Crispy Light Waffle Topped with Butter and Dusted with Powdered Sugar. Add Strawberries or Blueberries for \$1.00
- *Creme Brulee French Toast with Fresh Berries** 10.00
Hand-cut French Bread Dipped in Bosc's Vanilla Bean Creme Brulee, Topped with Fresh Berries
- *Shrimp and Grits** 18.00
Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy
- Andouille and Chicken Hash** 14.00
Poached Eggs atop Andouille and Chicken Hash with Onions, Peppers, and Creole seasonings
- Bosc's Burger** 13.00
Fresh Ground Creekstone Farms Angus Brisket and Chuck Blend Served with Tomato, Onion, Pickle, and Lettuce. Served on a Homemade Brioche Bun with your Choice of Cheese
- *Vegetable Burger** 12.50
Housemade Blackbean and Pearl Barley Patty. Served with Spinach, Tomatoes, Onion, Fontina Cheese on a Homemade Brioche Bun with Avocado Mayo

Kids Menu

- Kids Breakfast** 6.00
Choice of Waffle, French Toast, or Eggs; with Choice of Fresh Fruit or Bacon
- Chicken Tenders** 7.00
Served with Honey Mustard Dressing on Side.
Choice of Fries or Fruit
- Hamburger** 7.00
Served with a Choice of Fries or Fruit

Desserts

- Creme Brulee Grand Marnier** 6.00
Creamy Custard with a Hint of Orange and Vanilla Beans
- Apple Crisp** 6.00
Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce
- Bread Pudding Of The Day** 6.25
- Chocolate Mocha Brownie** 6.25
Rich Bittersweet Chocolate and Espresso Cake Topped with Bosc's Chocolate Gelato
- Tiramisu** 6.50
Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone
- Chocolate Gelato** 3.00
Homemade Italian Ice Cream

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

*Prepared with Cheese, but no Meat Products

We accept all major credit cards. Sorry no personal checks. 20% gratuity may be added on parties of ten people or when more than five separate checks are requested for a table. Separate checks are available for parties of ten persons or less.