

Brunch Selections

**Starred items below are served with hash brown potatoes & toast.*

(Substitute fruit cup for hash browns \$1 upcharge)

***The Limestone Grille Breakfast 9**

two eggs any style, your choice of Italian breakfast sausage, Applewood smoked bacon or black forest ham steak, with coffee & juice

Syracuse Crunch French Toast 9

thick toast dipped in egg batter and coated with crushed corn flakes then topped with whipped cream & strawberries; served with your choice of applewood smoked bacon, Italian sausage or black forest ham (Prefer Classic French Toast? 9)

***Omelet Made to Order 9**

choice of up to **three** items: black forest ham, onions, mushrooms, peppers, tomatoes, spinach, applewood bacon, Italian sausage, Swiss, cheddar, provolone or American cheese.

(additional items \$.50 each)

(egg whites or egg beaters additional \$1)

***Corned Beef Hash Benedict 9**

classic hash topped with two poached eggs, hollandaise sauce, and basil chiffonade

Baked Eggs Marinara 12

three whole eggs baked in our house marinara with fresh mozzarella, basil & Italian bread crumbs

Breakfast Naan Pizza 10

oven baked naan bread topped with bacon, ham, scrambled egg, melted mozzarella & cheddar cheese

Buttermilk Pancakes 8

served with choice of applewood smoked bacon, black forest ham or Italian breakfast sausage

***Steak and Eggs 13**

chargrilled 4oz. filet mignon served with two eggs any style

Smoked Salmon Plate 11

smoked Atlantic salmon, with whipped cream cheese, capers & red onion, with a toasted New York style bagel

Fresh Fruit Plate 8

an assortment of sliced fresh fruit, including honeydew, cantaloupe, banana, and fresh berries, served with the yogurt of the day

Soups

French Onion 7

Vidalia onions simmered in a Guinness beef broth, topped with smoked gouda, aged mozzarella & Romano cheeses

Chef's Soup of the Day 5

Creative daily preparations

Salads

Classic Caesar Salad 8

fresh romaine, sourdough croutons & Asiago cheese, tossed in our house Caesar dressing

California Cobb Salad 11

mixed green salad with tomato, cucumber, avocado, hard-cooked egg, bacon, olives, & crumbly bleu cheese

Add: 6 oz grilled chicken breast +5

4 oz char-grilled steak +9

3 grilled wild gulf shrimp +12

Waldorf Salad 17

red delicious apples, toasted walnuts, raisins & crisp greens tossed in a classic Waldorf dressing, & topped with grilled steak

Sandwiches

Limestone Reuben 10

corned beef & sauerkraut piled high atop marble rye, with aged Swiss & thousand island dressing

Firecracker Chicken Sandwich 12

fried chicken, sweet chili sauce, pineapple slaw, cheddar

Breakfast Baguette Sandwich 10

scrambled eggs with your choice of apple wood bacon, black forest ham or Italian sausage, with American cheese on a crusty French baguette

Craftsman Monte Cristo 10

smoked ham & turkey with Swiss cheese on a French toast battered bread finished with a cranberry maple aioli

Farm Fresh Burger 13

heirloom tomato, spring mix, local fried egg, house made pickles, and aged white cheddar

Entrees

Braised Short Rib Pappardelle 26

sautéed mushrooms, braising liquid, crispy parsnips, and mushroom powder

Bay of Fundy Salmon 18

chargrilled salmon fillet, topped with gorgonzola, roasted red peppers and balsamic

Butternut Squash Risotto 17

buratta cheese, roasted fennel, crispy parmesan (G)(V)