

# brunch menu

## salads

*add chicken \$4, add salmon or shrimp \$7*

chop salad | starter 8 | full 13 <sup>GF</sup>

heirloom cherry tomato, celery, red onion, romaine, basil, parmesan, soppressata, cerignola olive, green beans, piquillo peppers, lemonette

caesar salad | starter 7 | full 10

romaine, parmesan, parmesan cracker, white anchovy, caesar dressing

house salad | starter 7 | full 10 <sup>V</sup> <sup>GF</sup>

mixed garden greens, mixed garden vegetables, balsamic, ranch, bleu cheese, or limonette

cobb salad | 15 <sup>GF</sup>

iceberg lettuce, bacon, bleu cheese, avocado, tomato, boiled egg, grilled chicken, ranch

daily soup | cup 5 | bowl 10

ask your server about our daily soup

## brunch favorites

avocado toast | 12

grilled bread, garden radish, garden sorrel, smoked salmon, extra virgin olive oil

eggs any style | 11 <sup>GF</sup>

garden potato, choice of bacon or sausage

build your own omelette | 11 <sup>GF</sup>

includes side of either garden potato or garden salad, choice of american, cheddar, swiss, pepper jack  
*additional toppings \$2 - peppers and onions, jalapeno, mushrooms, avocado, sausage, ham, bacon, smoked salmon, turkey*

vanilla french toast | 11

brioche, creme anglaise, strawberry

croissant benedict | 17

warm croissant, smoked salmon, arugula salad, poached eggs, hollandaise

shrimp and grits | 17 <sup>GF</sup>

organic corn grits, grilled shrimp, shrimp nage, egg any style, garden salad

fried egg sandwich | 12

Fried egg, American cheese, gruyere cheese, croissant, griddled ham, mayonnaise

steak and eggs | 22 <sup>GF</sup>

striploin, eggs any style, garden potato



CHAVOOR  
AT ARDEN HILLS

<sup>V</sup> Vegetarian   <sup>GF</sup> Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*