

## BRUNCH

## **Egg Specialties**

Eggs Any Style Served with Buttermilk Biscuit and Roasted Potatoes or Fresh Fruit				
One Egg - 5.25 Two Eggs - 7.25 Three Eggs - 8.25				
Time Biscuit with Canadian Bacon and Two Eggs Any Style, served with Fresh Fruit	9.25			
Huevos Rancheros with Two Eggs Any Style, Black Beans, Jack Cheese, Flour Tortilla & Salsa Cruda				
Broccoli Frittata with Sundried Tomato, Roasted Pepper, Fresh Herbs and Parmesan Cheese, served with a Biscuit				
Omelette with Black Beans, Feta Cheese, Cilantro and Salsa Cruda Garnish, served with Roasted Potatoes and a Biscuit	9.25 10.00			
Goat Cheese, Spinach and Tomato Frittata, served with a Buttermilk Biscuit				
Eggs Benedict served with Roasted Potatoes	9.75			
Smoked Scottish Salmon Benedict served with Roasted Potatoes	12.25			
Eggs Florentine served with Fresh Fruit  Quiche of the Day with Mixed Greens	9.75 9.50			
Grilled Black Angus Steak and Two Eggs Any Style, served with Roasted Potatoes	13.50			
Office Black Arigus steak and Two Eggs Arry style, served with Roasted Fordioes	10.00			
From the Griddle (Served with Pure Maple Syrup)				
Buttermilk Berry Pancakes	8.25			
Time Cafe Pancake of the Day	8.75			
Challah French Toast topped with Warm Apple Compote and Maple Pecan Butter	9.00			
Cereals (With Fresh Fruit or Yogurt add \$1 - also available with soy milk)				
Raisin Bran	3.25			
Corn Flakes	3.25			
Irish Oatmeal topped with Warm Apple Sauce	5.00			
Granola	6.00			
Salads & Sandwiches				
Dairy Free Summer Corn-Vegetable Chowder				
Organic Field Greens with Balsamic Vinaigrette (with Goat Cheese add \$1.25)				
Caesar Salad with Romaine Hearts, Herb Croutons and Parmesan				
Fresh Fruit Plate with Low-Fat Yogurt	8.75			
Herb-Roasted Turkey Club on Toasted Challah	9.75			
Caesar Salad with Romaine Hearts, Grilled Chicken Breast, Herb Croutons and Parmesan	11.50			
Smoked Salmon served on a Bagel with Cream Cheese, Sliced Tomato, Capers and Red Onion	12.50			
Grilled Rare Yellowfin Tuna Sandwich with Organic Sprouts & Sesame-Wasabi Vinaigrette on 7-Grain Bread	13.25			
Grilled Garden Burger on Toasted Whole Wheat Roll with Organic Field Greens	8.25			
Grilled Turkey Burger with Fresh Mozzarella, Arugula and Roasted Red Pepper on Whole Wheat Roll with French Fries	11.00			
10 oz. Time Burger on a Parker House Roll with French Fries (Cheese, Bacon, Sautéed Mushrooms, Avocado or Sautéed Onions add \$1.00 Each)	9.75			



## BRUNCH

Prix Fixe 16.50

Choice of: Bellini, Bloody Mary, Mimosa, Screwdriver, Fresh Apple, Orange, Grapefruit or Carrot Juice

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Choice of: Homemade Muffin of the Day or Small Fruit Plate

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Choice of: Goat Cheese, Spinach and Tomato Frittata • Eggs Benedict • Challah French Toast topped with Warm Apple Compote • Berry Buttermilk Pancakes • Caesar Salad with Romaine Hearts, Grilled Chicken Breast, Herb Croutons and Parmesan •

Quiche of the Day

30

## Coffee or Tea

<u>Side Dishes</u>		<u>Fresh Juices</u>		
Fresh-Baked Biscuits	2.00	Orange Juice	2.75 Regular	4.25 Large
Roasted Potatoes	3.00	Grapefruit Juice	2.75 Regular	4.25 Large
Fresh-Baked Muffins	2.75	Apple Juice	2.75 Regular	4.25 Large
Bagel with Cream Cheese	3.00	Carrot Juice	2.75 Regular	4.25 Large
Bacon (Traditionally Hickory-Smoked)	4.25		2.70 Nogulai	_
Chicken-Apple Sausage	4.50	Lemonade		2.75
Smoked Salmon	5.00	Fruit Smoothie - Blended Fresh Fruit		4.75
Fruit Side	4.50	Yogurt Fruit Smooth	Yogurt Fruit Smoothie	
Toast	1.75			
<u>Hot Beverages</u>		Cold Beverages	i	
All-You-Can-Drink-Coffee	2.00	Iced Coffee	2.00	
Tea	2.00	Iced Tea	2.00	
Espresso	2.75	Cranberry, Pineapple or Tomato Juice Perrier - 11 oz. Perrier - 25 oz. Poland Spring - Non-Sparkling - 10 oz.		2.00
Double Espresso	4.00			2.75
Café Au Lait	3.25			5.25 2.75
Cappuccino	3.50	Poland Spring - Noi	5.25	
Cafè Latte	3.50	Whole or Skim Milk		1.75

<sup>• 18%</sup> Gratuity for Parties of 8 or More •