

Monet's Table Restaurant & Catering

Brunch Menu ~ Saturdays From 9-2

Make your own Omelette (Served with House Baked Anadama Bread)

Plain \$6

(Gluten-Free Bread Available from Nature's Grocer \$1 extra per Slice)

Fillings:

- Meats (\$2) ~ Bacon, Sausage, Ham
- Cheeses (\$1.50) ~ Swiss, Cheddar, Feta, Gorgonzola, Brie, Chevre
- Vegetables (\$1) Broccoli, Onions, Tomatoes, Spinach, Mushrooms, Garlic
- Vegetables (\$1.50) Sundried Tomatoes, Roasted Red Peppers, Asparagus, Artichoke Hearts, Olives, Pesto, Salsa

Specialty Omelettes (All served with House Baked Anadama Bread)

Tolland County ~ Smoked Ham, Caramelized Apples, Asparagus, Onions & Brie \$11

Home on the Range ~ Roasted Beef, Garlic, Roasted Red Peppers, Onions and

Gorgonzola with Horseradish Sour Cream \$12

John's Choice ~ Sausage, Bacon, Roasted Potatoes, Onions, Peppers & Cheddar \$12

Martha's Vineyard ~ Smoked Salmon with Herbed Cream Cheese & Scallions \$12

Garden Delight ~ Walnut Pesto, Sundried Tomatoes, Artichoke Hearts & Feta \$10

Greek ~ Tomatoes, Spinach, Olives & Feta \$9.50

Popeye ~ Spinach, Broccoli, Garlic & Swiss \$9.50

Lynn's Favorite ~ Spinach, Roasted Red Peppers, Mushrooms & Gorgonzola \$9.50

Mexican ~ Black Bean, Sweet Corn & Tomato Salsa w/ Cheddar and Sour Cream \$9.50

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Eggceptional Specialties

Eggs Mignon ~ Filet Mignon over Toast with Poached Eggs and Béarnaise \$16

Eggs Thermidor ~ Toast with Poached Eggs, Tomatoes, Buttered Lobster,
Asparagus and Béchamel \$15

Eggs Benedict ~ Poached Eggs over Toast with Ham and Hollandaise \$10

Eggs Renae ~ Toast with Crab Cakes, Poached Eggs, Asparagus & Cheddar \$12

Eggs Shirley ~ Toast with Fresh Tomatoes, Poached Eggs, Broccoli,
Portobello Mushrooms and Hollandaise \$10

Egg Sandwich ~ 2 Fried Eggs with Ham or Bacon, Tomato & Cheddar \$9

Breakfast Wrap ~ Eggs Scrambled with Ham, Tomatoes, Broccoli, Mushrooms
And Cheddar topped with Salsa and Sour Cream \$ 11

Carol's Special (No Changes) 2 Eggs any style with Bacon, Sausage or Ham
With Homefries and Toast \$9

Crepe du jour \$10

Flavorsome French Toast

Cinnamon & Vanilla Bread French Toast \$8

Cheddar stuffed French Toast with Dried Fruit and Maple Syrup \$9

Mixed Berry Corn Bread French Toast with Maple Berry Sauce \$9

Monte Cristo ~ French Toast topped with Ham and Melted Cheddar \$10

White Chocolate, Raspberry Cream Cheese stuffed French Toast
with Maple Wild Berry Sauce \$9.50

Brianna's Cinnamon Sugar French Toast Sticks \$8

Palatable Pancakes

Plain or Oatmeal	Single \$3	Two \$5	Three \$7
Fillings and Toppings	(1= \$1.50	2=\$2.50	3= \$4)

Pears	Strawberries	Blueberries	Raspberries	Bananas	Caramelized Apples
Raisins	Walnuts	Almonds	Coconut		Dried Cranberries
White Chocolate Chips		Dark Chocolate Chips			Milk Chocolate Chips

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Savory Homefries

- Homefries \$3.50
- Super Fries I ~ Broccoli & Cheddar \$5
- Super Fries II ~ Bacon & Cheddar \$6
- Super Fries III ~ Bacon, Broccoli, Onions & Cheddar \$7
- Mexican Super Fries ~ Black Bean, Sweet Corn & Tomato Salsa with Cheddar \$7

Baked Goods

- Marvelous Muffins \$2.50
- Tasty Tea Breads \$2
- Sweet Scones \$2
- Sausage \$4

Side Dishes

- Single Egg \$3
- Two Eggs \$5
- Side Bacon, Ham or

Extras

- Bowl of Fresh Fruit \$5
- Hearty Granola with Milk \$5
- With Yogurt \$5.50
- With Fresh Fruit \$6
- Organic Oatmeal with Milk or Almond Milk \$6
- With Dried Fruit & Nuts \$7

Juices \$2.50

- Orange, Grapefruit, Pineapple, Tomato
- White Grape, Cranberry, Apple, Prune

Specialty Drinks \$8

- Kir Royal Mimosa Poinsettia Bloody Mary White Russian Screwdriver
- Sea Breeze Hawaiian Princess Hot Coffee & Hot Chocolate Liquor Drinks