

Sunrise Bistro Sunday Brunch

Brunch is Served 7:00 am to 3:30 pm

Established in 1981, we are committed to scratch cooking, from "Applesauce to Zucchini Bread." We are a community leader in sustainable practices. All of our poultry, meats and dairy are antibiotic- and hormone-free and are grass or vegetarian-fed. We use cage-free eggs. Our produce is sustainably grown and locally sourced when available.

"Welcome to my place, where I feed you the way I feed my grandchildren – as if your health depended on it!" -- Cindy Gershen, Chef/Owner

●Indicates sugar in the first 3 ingredients

All Meals include Mini Pastries (You may substitute fruit on request!)		<u>Eggs-cetera</u> Served with breakfast potatoes and toast or choose 2 sides from below	
<u>Brunch Entrées</u> You may also request egg whites			
Bistro Benedict	11.95	Two Eggs, Any Style	8.95
<i>Two poached eggs atop Canadian bacon on an English muffin topped with Hollandaise sauce. Breakfast potatoes</i>		Breakfast Burrito	9.95
Corned Beef Hash	10.95	<i>Bacon(or sausage/ham/meatless), potatoes, eggs, cheese, in a flour or whole grain tortilla. Salsa on the side (Does not come with any other sides)</i>	
<i>Grilled corned beef and breakfast potatoes topped with two poached eggs, served with toast.</i>		Nana's Omelet	10.95
Richard's Special	11.95	<i>Zucchini, broccoli, mushrooms, and jack cheese</i>	
<i>Two eggs (any style), two pancakes with warm berry compote and your choice of pork sausage, bacon or Canadian bacon</i>		Alex's Omelet	10.95
Sub. Yogurt Pancake or ●French Toast	add 1.00	<i>Ham, jack cheese, avocado and salsa</i>	
Potato Pancakes (Latkes)	9.95	Danielle's Omelet	11.95
<i>Potatoes, onions, spices, eggs and whole grain matzo meal Served with sour cream and house-made applesauce</i>		<i>Bay shrimp, Jack & cheddar, avocado and tomatoes</i>	
Carnitas & Eggs	10.95	Joe's Scramble	10.95
<i>Scramble of eggs and pulled pork with jalapeños over corn tortillas and black beans; with tomatillo salsa, sour cream and avocado on the side</i>		<i>Italian sausage, spinach, mushrooms, onions & Romano</i>	
Fresh Baked Quiche	9.95	Lox and Eggs Scramble	10.95
<i>Choose from: Broccoli & Cheddar or Spinach & Bacon. Served with choice of one side</i>		<i>Sautéed red onions, bell pepper, tomatoes and lox</i>	
Vegetarian Chili over Corn Cakes	9.95	Rosie's Scramble (Vegan Available)	10.95
<i>Served with cheddar cheese, sour cream, guacamole, salsa and cilantro garnish</i>		<i>Tofu, garlic, spinach, mushrooms, zucchini, tomato & broccoli</i>	
Over Brown Rice	8.95	Veggie & Egg Scramble	10.95
Gabe's Salsa Eggs	10.95	<i>Same veggies as Rosie's</i>	
<i>Sautéed tomatoes, onions, peppers and mushrooms with two poached eggs & jack cheese. Breakfast potatoes & toast</i>			
South of the Border	10.95	<u>Brunch Sides</u> (Order a la Carte @ 3.00/each)	
<i>Chicken breast, black beans, two eggs (any style) on corn tortillas with jack and cheddar, avocado, cilantro and salsa</i>		<u>Fresh Fruits & Vegetables</u>	
Lox, Bagel & Cream Cheese Platter	11.95	Mixed Fresh Fruit Steamed Veggies	
<i>Toasted bagel, sliced lox, schmear of cream cheese, capers, tomatoes, red onions, pickles, Calamata olives & fresh fruit</i>		<u>Meats</u>	
Sunrise "Ambrosia"	8.95	3 Bacon, 2 Canadian Bacon or 2 Sausages	
<i>Bowl of fresh fruit topped with non-fat plain yogurt. With choice of Sunrise granola or whole grain power scone</i>		<u>Dairy</u>	
		Non-Fat Cottage Cheese or Yogurt	
<u>Power Breakfasts</u> Complete meals, high in fiber and without added sugar		<u>Potatoes & Grains</u>	
Power Burst Breakfast	9.95	Breakfast Potatoes	
<i>Six egg whites scrambled, fruit, sliced tomato and toast</i>		Sweet Potatoes (Grilled or Steamed)	
Three-Cup Breakfast	8.95	Brown Rice Black Beans	
<i>Cup of each: oatmeal, fresh fruit and non-fat plain yogurt (or 2 eggs)</i>		Cup of Plain Oatmeal	
Lance's Ultimate Oatmeal	7.95	<u>Breads & Pastries</u>	
<i>Topped with dried fruit medley, warm berry compote or warm applesauce, almond slivers and chopped walnuts</i>		Toast – Herb, Whole Wheat, Marble Rye or Egg English Muffin	
Whole Grain Yogurt Pancakes (2)	8.95	Bagels (Plain or Whole Wheat)	
<i>No fat, no sugar, made with whole grains and fresh grated apples. Served with a warm berry compote</i>		Bistro Pancake	
		Whole Grain Yogurt Pancake (+ \$1)	
		<u>When You Want Dessert For Brunch...</u> All served with warm berry compote	
		Bistro Pancakes (3)	8.50
		<i>With ●pancake syrup</i>	Short Stack (2) 7.00
		●Cheese Blintzes (Our Own Recipe)	10.95
		<i>Three fresh crepes filled with creamy farmer's cheese, sugar and eggs, dusted with powdered sugar, sour cream on the side</i>	
		●French Toast	8.95
		<i>Fresh eggs, milk, sugar, cinnamon and vanilla, dusted with powdered sugar, ●pancake syrup on the side</i>	
		100% Pure ●Maple Syrup (2 oz.)(Upgrade)	1.00

Sandwiches

Served on herb or wheat bread with potato salad or choice of one side

Bacon, Lettuce, Tomato & Avocado 10.95

All of the above with mayo on fresh baked bread, lightly toasted
Turkey Club add 1.00

California Chicken Salad Sandwich 10.95

Cashews, apples, celery and mayo with tomato and lettuce

Fresh Roasted Turkey Sandwich 10.75

Roasted turkey breast with lettuce, tomato and mayo

Salads

Fresh baked herb or whole wheat bread on request

Thai Chicken Salad 10.95

Sliced chicken breast, steamed veggies and noodles tossed in a ●sweet soy dressing, topped with cilantro and sesame seeds on a bed of fresh greens

(Also available with tofu instead of chicken)

Chicken and Roasted Veggie Salad 10.95

Sliced grilled chicken breast and roasted veggies on a bed of fresh greens, all on a whole grain tortilla. Served with fresh salsa

Caesar Salad 7.95

House-made Caesar dressing, grated Romano and croutons

Add Grilled Chicken 3.95, Bay Shrimp 4.95

or Poached Salmon 6.75

Cashew Chicken Salad 10.95

Mixture of cashews, apples, celery & mayo on a bed of steamed veggies and fresh greens

●Champagne Cocktails

Mimosa 4.50

Orange juice and champagne

Garden of Eden 5.50

Grey Goose La Poire Pear Vodka, white grape juice and champagne

Apple Orchard 5.50

Chambord Raspberry Liqueur, apple juice and champagne

Citrus Sunshine 5.50

Grand Marnier, red grapefruit juice and champagne

Blue Lagoon 5.50

Dubouche Blueberry liqueur, white grape juice and champagne

Fuzzy Morning 5.50

Bacardi Rum and Cointreau or Absolut Peach Vodka, orange juice and champagne

Crimson Tide 5.50

PAMA Pomegranate liqueur, cranberry juice and champagne

●Coffee Specialties

Keoke Espresso 5.50

Brandy and Kahlua

Mexican Espresso 5.50

Tequila and Kahlua

Irish Latte 5.50

Jameson Irish Whiskey, sugar and whipped cream

Mudslide Cappucino 5.50

Vodka, Bailey's and Kahlua

Toasted Almond Cappuccino 5.50

Amaretto, Kahlua, half and half

Children's Brunch Menu 5.95

Kids under 12

All meals come with 8 oz plain milk or unsweetened soy milk, or a child-size teapot with choice of tea.
 (Any other beverage @ 2.00)

Fresh fruit or Bistro applesauce

One Egg Any Style

Plus one: Potatoes, brown rice, pancake, oatmeal or toast

Fun-Size Pancakes (3 regular or 2 whole grain)

●French Toast

Bagel & Cream Cheese (whole wheat or plain)

Add one pork sausage or two bacon slices @ 1.50

Turkey Sandwich on whole grain bread

Chicken Caesar Salad

Grilled Chicken or Pulled Pork 6.95

Choice of brown rice or sweet potato, and choice of green salad, roasted or steamed vegetables

Entrées

Accompanied with house-made Mexican salsa, ●BBQ sauce, Italian tomato-basil salsa, or non-fat yogurt dill sauce

Choose the number of sides you want: 2 3 4

Roasted Turkey 12.50 14.95 17.50

Poached Salmon 15.50 17.95 20.50

Roasted Chicken Breast 12.50 14.95 17.50

Smoked Pulled Pork 12.50 14.95 17.50

Extra Firm Low Fat Tofu 12.50 14.95 17.50

(grilled or steamed)

Side Choices

Mixed Field Greens with tomatoes and carrots; choice of Italian, Ranch, Bleu Cheese, ●Raspberry Vinaigrette, ●Honey Mustard

Mixed Seasonal Fruit seasonal fruit, pineapple and melons

Steamed Veggies broccoli, bell peppers, cauliflower, carrots

Roasted Veggies mushrooms, zucchini, carrots, broccoli, bell peppers and onions

Brown Rice low-sodium soy sauce available on request

Organic Sweet Potatoes steamed or grilled

Black Beans or Vegetarian Chili house made

Non Fat Plain Yogurt or Non Fat Cottage Cheese

●Other Libations

Bloody Mary 7.00

Housemade Bloody Mary mix, vodka and a dash of sherry

Sea Breeze 7.00

Grapefruit and cranberry juices with vodka

Tequila Sunrise 7.00

Orange juice, tequila and grenadine

Not responsible for lost or stolen items.
 We reserve the right to refuse service to anyone.

Want to share a meal? We will be happy to split it for you!
 \$2.00 Charge
 18% Gratuities added to split checks and parties of 8 or more.