# Ituctebrougs Thipon BRUNCH MENU 

## STARTERS

## Butternut \& Chicßen otpple Piraca

Roasted butternut, chicken apple sausage, melted gruyere cheese \& fresh thyme. 12

Chefs Charcuterie Board
The chef's choice of gourmet meats \& cheeses. Served with fruit jam, assorted olives, mustard, crackers \& pickled vegetables. 18

## Gumbo Pretrel \& Beer Cheese

Jumbo soft pretzel served with our warm cheddar \& beer cheese sauce. 10

## fluckMberry's Shrimp \& Gruts

Sautéed shrimp in a garlic \& white wine cream sauce with bacon over yellow stone ground grits \& finished with green onions. 14

## Crab Suyffed Mushroom's

White large mushrooms stuffed with lump crab meat, onions, bell peppers \& seasonings. Finished with parmesan cheese \& béarnaise sauce. 14

## SOUPS

Soup of the Moment
Creamy Maple Brie \& Chealar Stpple $4 / 7$

## SOUP \& SALAD

## Soup \& Salad

Pair a cup of soup with a small house or fall cobb salad. 9

## SALADS

## Fall Cobb Salad

Roasted butternut, crisp applewood smoked bacon, diced apples, hard boiled eggs, craisins \& crumbed goat cheese over spring mix. Finished with roasted pumpkin seeds \& our honey balsamic dressing. 12

## Terigali Pineapple Beep Rice Bown*

Stir fried beef tenderloin, sugar snap peas,
tri color bell peppers, pineapple, mushrooms \& edamame over jasmine \& wild rice.
Finished with an orange ginger dressing, sesame seeds \& green onions. 15

Ftuckleberty's flouse
Apple slices, candied walnuts, craisins \& bleu cheese crumbles over spring mix with our sweet cider vinaigrette. 10

## Lemon Chicppea \& Salmon Salad*

Chickpeas, orzo pasta, cherry tomatoes, cucumbers, red onion, fresh lemon juice, blue agave \& seasonings all mixed together and topped with lemon grilled salmon. 14

## FRITATTA

## Daily Fibttata

Fluffy Eggs, heavy cream \& cheeses baked together with the chef's choice of meats \& vegetables. Served with dressed mixed


## Daily Feature

## Cheps Daily Feature

 Please inquire with your server to see what the chefs creativity has in store for today!
## SANDWICHES \& BURGERS

All items are served with your choice of side: Beer Battered Fries, Sweet Potato Fries, Dressed Mixed Greens or Fall Ambrosia Salad.

## Itoney Roctia 8 Caramelised Stpricot

 Caramelized apricots \& melted honey ricotta on toasted wheatberry bread. 12
## Meatball Marinata

House made Italian meatballs \& marinara topped with melted provolone cheese on a toasted sub roll. 12

## Otsian Salmon \& Sesame Slaw*

 Pan roasted salmon topped with carrot, cabbage, cucumber \& ginger slaw. Finished with sriracha aioli on a toasted brioche bun. 14Mexican Street Corn \& Chicken Tacos Grilled chicken topped with mexican street corn salad, avocado, cotija cheese \& spiced crema on two flour tortillas. 12

## Ituc Reberry's Burger*

8 oz Wood Fire Grilled burger grilled just the way you like it! Served on a toasted brioche bun with cheese, lettuce, tomato and onion. 12

Top It! Bacon, Sautéed Onions, Sautéed Mushrooms, Avocado or a Fried Egg 1 each

## DESSERTS

Warm Stpple Crumb Pie \& Ice Cieam Toasted S'mores f tot Chocolate Cak Pump Bin Apple Butter Pe Fon Two
Dessert Special

## ENTREES

## Ham 8 Gruyere Pot Pie

Honey ham, green peas, potatoes, celery, carrots, pearl onions \& melted gruyere cheese all baked together \& finished with a flaky puff pastry crust. 20

## Mixed Firuit Pancake Tacos

Fluffy buttermilk pancake tacos filled with vanilla cream \& the chefs choice of seasonal fruits \& toppings. 12

## Fried Ogg otrocad- Toast

Two slices of toasted wheatberry bread topped with sliced avocado, bacon \& fried eggs. Served with dressed mixed greens \& fruit. 10

## Chefs Western Omelotite

Fluffy 3 egg omelette stuffed with onions, bell peppers, ham \& cheddar cheese. Served with dressed mixed greens, fruit \& a house made muffin. 10

## Filet Oscar*

8oz Wood Fire Grilled filet topped with sautéed shrimp \& béarnaise sauce. Served over seasonal vegetables \& garlic mashed potatoes with your choice of a house salad or soup. 30


