

BRUNCH

sat & sun 9am - 3pm

Shareable Plates

French toast bites

French toast bites, Grand Marnier batter, powdered sugar, whipped cream & maple syrup. feeling spicy? try our house infused jalapeno maple syrup / 5.95

Fruit Plate / GF

an assortment of seasonal fruit / 5.95

Banana bread French toast

housemade banana bread dipped in Grand Marnier & brown sugar batter, cooked 'til golden brown, topped with sliced green apples tossed in salted caramel, powdered sugar, & housemade whip cream
one slice / 5.95 two slices / 7.95

Brunch Classics

served with roasted potatoes

*Eggs Bene

house crafted buttermilk black pepper biscuits with ham, poached eggs & lemon basil hollandaise / 10.95

*Veggie lover's scramble / GFO

three eggs scrambled, sautéed seasonal vegetables, grape tomatoes with cheddar & jack cheese blend, avocado & toast or biscuit / 8.95

*435 scramble / GFO

three eggs scrambled with ham, green onion, red & green bell peppers, bacon crisps, cheddar & toast or biscuit / 10.95

Prime Steak and eggs / GFO

petite Prime NY steak grilled your way served with two eggs any style & toast or biscuit / 14.95

Biscuits & gravy

housemade buttermilk black pepper biscuits topped with sausage gravy served with two eggs any style / 9.95

*Breakfast burrito

scrambled eggs, roasted potatoes, black bean salsa, peppers, onions & tomatoes in a flour tortilla topped with feta, cheddar & jack cheese blend, finished with verde sauce, pico de gallo, sliced avocado & lime, cilantro sour cream / 9.95
add seasoned ground beef / 1.95 add sausage / 3.50

*Waffles, eggs & bacon

two Belgian waffles, two eggs any style, three strips of bacon or pork sausage link served with powdered sugar & maple syrup / 8.95

***not served with potatoes*

*Chicken fried steak

chicken fried steak topped with housemade sausage gravy, served with roasted potatoes & two eggs any style / 12.95

*Grilled sausage & potato hash / GFO

pork sausage with sautéed red & green bell peppers, onions, garlic, topped with cheese & bacon crisps, with two eggs any style & toast or biscuit / 10.95

*747 / GFO

two eggs any style, three strips of bacon or pork sausage link, roasted potatoes & your choice of toast or biscuit / 9.95

Sides

**petite Prime NY / 9.95*
roasted potatoes / 2.95
grilled sausage link / 3.50
sausage gravy / 2.95
1 Belgian waffle / 2.50

**two eggs / 2.95*
3 pcs bacon / 3.95
avocado / 2
two slices of toast or biscuit / 1.95
two slices of gluten free bread / 2.95

GF= Gluten Free

GFO= Gluten Free Option

****please note:** our equipment is used for items *containing* gluten *not* suitable for those with severe medical dietary restrictions

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*consuming raw or undercooked meat or dairy may increase your risk of foodborn illness

BRUNCH

Brunch Bar

**Tax not included*

Classic Mary

Vodka, bloody mary mix, celery salted rim, garnished with green olives & a lime wedge / 8

Spicy bloody Maria

Tequila, bloody mary mix, worcestershire sauce, lemon juice, ground pepper, tabasco, celery, salted rim garnished with olives & pepperoncini / 8

Farmer's market Mary

Vodka, bloody mary mix, celery salted rim, seasonal pickled veggies & a lime wedge / 9

Little piggy

Vodka, bloody mary mix, celery salted rim, seasonal pickled veggies, pepperoni straw & a lime wedge / 10

The Point 75

Gin, muddled lemons, elderflower liqueur & champagne / 8.5

Irish coffee

QED micro roast coffee, Jamesons, sugar cube, whipped cream optional / 8.5

Classic Mimosa

Fresh orange juice & Champagne / 7

Lunch in Brunch

Cheese curds

tempura battered white cheddar cheese curds with housemade strawberry jalapeno jam & ranch dressing / 7.95

Crispy chickpeas / GF

tossed with a fresh lemon pepper seasoning / 4.95

Pico & chips / GF

housemade corn tortilla chips served with our signature pico de gallo / 4.95
add guacamole / 2

Beer battered fries / 4.95

Sweet potato fries / 5.95

add shredded cheddar & jack cheese blend / 1

add smoked Gouda cheese sauce / 2

add bacon crisps / 2

Housemade meatballs

three housemade meatballs simmered in our signature marinara sauce served with grilled focaccia bread / 6.95

Cheesy spinach & artichoke dip / GF

spinach, artichoke hearts, aged parmesan, served hot with housemade corn tortilla chips / 8.95

Chicken wings / GF

crispy chicken wings tossed in your choice of house bbq or sweet & sour Thai basil sauce

Chicken waffle sliders

fried chicken breasts on Belgian waffles with maple syrup, powdered sugar & served with house slaw. feeling spicy? try them with our infused jalapeno maple syrup / 9.95

served with fries or slaw

*Classic burger / GFO

8 oz. angus beef, lettuce, tomato, onions, pickles, mayo and beer battered fries / 10.95

Chicken Caesar wrap

grilled chicken, crisp Romaine, housemade Caesar dressing with aged parmesan wrapped in a flour tortilla / 9.95

Salads

add grilled petite NY Prime steak / 9.95

add grilled chicken / 3

Roasted corn &

black bean salad / GF

mixed greens, citrus chive vinaigrette with black bean salsa, roasted corn, grape tomatoes, pico de gallo, cheddar & jack cheese blend, sriracha aioli, corn tortilla strips & sliced avocado / 9.95

Iceberg wedge / GF

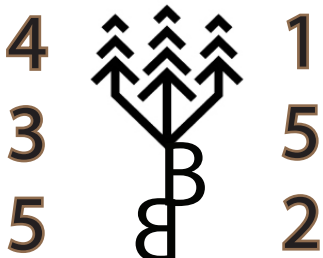
iceberg lettuce, bleu cheese dressing, grape tomatoes, bacon crisps, bleu cheese crumbles & green onion / 7.95 / 4.95

*Classic Caesar / GFO

fresh cut romaine lettuce tossed with housemade Caesar, herb croutons, grilled lemon and aged parmesan / 7.95 / 4.95

House salad / GFO

mixed greens, carrots, cucumber, grape tomatoes, herb croutons, shredded jack & cheddar cheese blend with red wine tarragon dressing / 6.95 / 3.95



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