

BRUNCH MENU

BC

Served every Sunday from 11 am to 2 pm

EYE OPENERS

BLOODY MARY

CAESAR / clamato juice 10

TRADITIONAL / celery 9

BLOODY MARIA / olive / lemon / lime 9

CHESAPEAKE / Old Bay / shrimp cocktail 13

SPARKLING

EBC BELLINI / sparkling wine
pineapple juice / peach schnapps 7

MIMOSA / sparkling wine
orange juice / pomegranate juice 7

include Applewood bacon or maple sausage / "Lyonnaise style" potatoes / fresh fruit

CRÈME BRULÉE FRENCH TOAST

pumpkin anglaise 12

OSCAR BENEDICT

toasted brioche / asparagus
hollandaise 17

STEAK AND EGGS

Bloody Mary grilled NY 17

EGG WHITE FRITTATA

asparagus / peppers / green onion
goat cheese 12

BELGIAN WAFFLES

apple cranberry compote / mascarpone 11

3 EGGS "YOUR WAY"

choose your style of preparation 11

EARL'S "ALL IN ONE" SCRAMBLE

Applewood bacon / sweet onion
roasted potatoes / sharp Cheddar 12

POTATO & LEEK FRITTATA

fresh thyme / parmigiano reggiano 12

BANANAS FOSTER PANCAKES

Myers's Rum / candied pecans
lemon caramel 13

BREAKFAST ENTREE'S

FLATBREAD

"BACON AND EGGS"

sharp Cheddar / goat cheese / oven dried tomatoes / sweet onions 9

SALAD

CHOP CHOP

Romaine / bacon / farmer's choice vegetables
Marcona almonds / blue cheese / sherry mustard vinaigrette 10

CAESAR TWO WAYS

whole leaf red Romaine / chopped hearts of Romaine
polenta croutons / Parmesan tuile / Caesar dressing 9

EARL'S SIGNATURE HOUSE SALAD

Blue Moon Acre petits greens / roasted pecans / dried cranberries
mandarin oranges / Feta cheese / cranberry-orange vinaigrette 9

RAW BAR

TODAY'S OYSTERS

ver jus mignonette / Kelchner's horseradish 2.50 ea

CHILLED SHRIMP

citrus poached / Kelchner's horseradish 5 ea

LARGE PLATES

LUCY'S SWEET POTATO-SAGE RAVIOLI / roasted None Such Farm butternut squash / brown butter / toasted pine nuts 18

SALMON / cedar plank / maple vinaigrette / arugula / Granny Smith apple / sweet potato hay 24

BOLTON FARM'S SOUS-VIDE CHICKEN / Illg's Italian sausage / pesto / cauliflower risotto / grilled frying pepper / balsamic reduction 20

16 OZ SALT & PEPPER RIBEYE / lobster risotto cake / braised leeks / burgundy wine veal reduction 38

HOUSE SMOKED ST. LOUIS RIBS / Solebury Orchards cider glaze / smoked Cheddar-scallion mashed potato / horseradish spiked slaw 16

SMALL PLATES

CRAB CAKES

chipotle lime cream / blood orange caviar / pickled papaya
jicama slaw 15

SALT ROASTED BEETS

walnut crusted Piping Goat cheese / watercress purée
petits greens 8

BLACK BEAN SLIDERS

tomatillo salsa / chipotle mayo 8

QUESADILLA

smoked Bolton Farms chicken / Anaheim pepper-roasted
tomato / Jack-Cheddar cheese / arugula / lime crema 9

SANDWICHES

ADULT GRILLED CHEESE, DIFFERENT SOUP EVERY DAY

local creamery cheese / ask your server for today's selections 11

I'LL HAVE A BURGER

½ pound of prime ground chuck / choice of Cheddar,
Swiss or goat cheese 12

GRILLED CHICKEN

River & Glen duck prosciutto / foie gras mayo / red onion chutney
Lancaster County leek-mushroom jack cheese 11