

BRUNCH

menu



EGGS BENEDICT

TWO TOASTED ENGLISH MUFFINS WITH THINLY SLICED APPLEWOOD SMOKED HAM, POACHED EGGS WITH FRESH HOLLANDAISE, HOUSE COTTAGE FRIES AND A MIXED FRUIT CUP. 10

WESTERN OMELET

THREE EGG OMELET WRAPPED AROUND DICED HAM, PEPPER, GREEN ONIONS AND A CHEDDAR-PEPPER JACK CHEESE BLEND SERVED WITH HOUSE COTTAGE FRIES AND A MIXED FRUIT CUP. 10

FRENCH TOAST

THREE SLICES OF FARMER'S RUSTIC BREAD DIPPED IN AN EGG AND CREAM BATTER, GRILLED AND PRESENTED WITH SYRUP AND A MIXED FRUIT CUP. 8

WAFFLE

SWEET BUTTERMILK BATTER, GRILLED AND SERVED WITH POWDER SUGAR AND SYRUP AND A MIXED FRUIT CUP. 8

TRI-BROOK BREAKFAST BURGER

7 HILLS BURGER, FLAME GRILLED, SERVED WITH LETTUCE, TOMATO, ONION CHOICE OF AMERICAN, CHEDDAR, SWISS, OR PIMENTO CHEESE AND A FRIED EGG ON A GRILLED BRIOCHE BUN. SERVED WITH FRIES AND A MIXED FRUIT CUP. 12

SHRIMP AND GRITS

LIGHTLY SPICED AND SEARED JUMBO SHRIMP, GRAPE TOMATOES OVER CHEESY GRITS WITH GREEN ONIONS, ALONGSIDE A MIXED FRUIT CUP. 11

SMOKED SALMON AND BAGEL

SMOKED SALMON, ONIONS, CAPERS, DILL CREAM AND A TOASTED BAGEL WITH A MIXED FRUIT CUP. 11

TRI-BROOK BRUNCH PLATTER

TWO EGGS ANYWAY, TWO BUTTERMILK PAN CAKES, TWO APPLEWOOD SMOKED BACON STRIPS, TWO SAUSAGE LINKS AND A MIXED FRUIT CUP. 11

CAESAR

FULL SALAD WITH GRILLED CHICKEN OR PAN-SEARED SALMON, SERVED WITH A MIXED FRUIT CUP. 12

SPINACH QUICHE

CRUSTLESS BAKED SPINACH FLORENTINE, SERVED WITH A PETITE CAESAR SALAD AND A MIXED FRUIT CUP. 10

SIDES

CHEESE GRITS \$2

COTTAGE POTATOES \$2

MIXED FRUIT CUP \$3

TWO EGGS (YOUR CHOICE) \$2

APPLEWOOD SMOKED BACON (2) \$3

SAUSAGE (2) \$3

ENGLISH MUFFIN \$2



THE
LEXINGTON
GOLF & COUNTRY CLUB

