

café CALATRAVA BRUNCH

Soup

\$4.00 Cup / \$5.00 Bowl

spiced lentil with ceci beans & kale, served with fennel cracker

Soup Du Jour

Entrée

Prosciutto Crab Melt

san danielle prosciutto, jumbo lump crab, beefsteak
tomato, baby greens with caper vinaigrette

\$8.95

Pate Bigarade

pate of pork and duck with grand marnier and
cognac, cornichons, pickled radishes and whole
grain mustard

\$7.95

Chef's Daily Omelet

potato hash and black pepper bacon
white or raisin wheat toast or english muffin

\$8.95

Tomato and Feta

heirloom tomatoes, feta cheese, shaved button
mushrooms, basil and balsamic glaze

\$8.95

Classic Eggs Benedict

two poached eggs, canadian ham, sliced black truffle
on toasted english muffin with hollandaise sauce

\$9.95

Griddled Pound Cake

pound cake, marsala sabayon, berry compote and
black pepper bacon

\$7.95

Two Eggs Your Way

black pepper bacon, potato hash
white or raisin wheat toast or english muffin

\$7.95

Calatrava Parfait

house mixed granola, seasonal fruit and yogurt

\$5.95

Apple Dutch Pancakes

black pepper bacon, with maple syrup

\$7.95

Croque-Monsieur, Croque-Madame

open face sandwich with black forest ham, dijon
mustard, gruyere cheese and baby greens

\$9.95 with basted egg \$11

Grand Marnier House Cured Salmon

atlantic salmon, chopped eggs, capers, red
onions, bagel with cream cheese

\$7.95

"Black and Tan" French Toast

sprecher's "black bavarian", texas toast, dulce de
leche, spiced pecans maple syrup and black
pepper bacon

\$7.95

Optional Sides

Single Egg \$1.50

Black Pepper Bacon \$3.00

Hash Browns \$3.00

Seasonal Fruits \$3.50

Toast (white, raisin wheat or english muffin) \$1.50

Children's meals are available; please ask your server for details.

A 17% gratuity will be charged to parties of eight or more