

# CASBY'S BRUNCH MENU

SATURDAY & SUNDAY 10am-2pm

## French Toast

Ripe bananas sautéed w/ butter, palm sugar, vanilla beans, cinnamon & dark rum, served over thick cut French toast & finished w/ a ginger sweet cream. \$11

## Spinach & Feta Omelet

Baby spinach, feta cheese, shallots & tomatoes folded in a light three egg omelet & served w/ country griddle bread. \$10

## Eggs Benedict

Griddled French bread topped w/a pan seared lump crab cake, serrano ham, a poached egg & a roasted shallot hollandaise sauce. \$15

## Toad In The Hole

French bread topped w/a fried egg, crumbled herbed goats cheese & white truffle oil. Served w/ grilled asparagus & Potatoes Casby. \$15

## Belgian Waffle

Banana Belgian waffle, topped w/a warm tropical fruit sauté, a maple butter & candied pecans. \$11

## House Granola

A tropical fruit medley atop house made granola finished w/ a Blood Orange & poppy seed yogurt sauce. \$8

## Smoked Salmon Hash

Home made smoked salmon, roasted tomato & potato hash, served w/ two fried eggs & finished w/a grilled green onion crème fraiche. \$14

## Steak & Eggs

A grilled petite filet served over potatoes Casby, topped w/ a fried egg & finished w/a fried tomato bacon butter. \$15

## Rise & Shine

Two eggs, bacon, country sausage, potatoes Casby, grilled tomatoes & toasted French bread. \$10

## Cereal Ala Casbys

Our house made granola, corn flakes, Spanish almonds, dried apricot, dried cherries, sliced bananas & a drizzle of honey. Served w/ 2% milk. \$7

## Cold Tapas

Tomato, **Fresh Mozzarella**, basil oil & a balsamic syrup. \$10

Boston Bib lettuce, oven-roasted tomatoes, **Fried Goats Cheese** & toasted pine nuts. Finished w/a caramelized shallot vinaigrette. \$9

\***Pounded Sashimi Tuna**, a citrus soy syrup, ginger couli & a Tobiko Aioli. Served w/seaweed salad. \$12

\***Smoked Salmon** atop savory crepes w/ a tomato & roasted garlic confit, grilled green onion crème & gorgonzola cheese. \$11

Roasted red pepper & grilled green onion **Hummus** served w/ grilled pita bread. \$8

## Hot Tapas

Cumin & cinnamon seasoned **Sweet Potato Fries** w/a spicy chipotle aioli. \$6

**Baked Brie** wrapped in puff pastry & finished w/a sour cherry glaze. \$10

\* Peppercorn encrusted **Beef Petite Tenderloin**, w/a blue cheese risotto croquette & a pinot noir reduction sauce. \$13

Satay **Chicken Skewers** w/a Thai peanut sauce & marinated cucumbers. \$8

**Pan seared scallops** w, Proscuitto ham, a mixed olive topenade & a balsamic syrup. \$13

Fried **Veggy Dumplings** served w/a trio of Asian influenced dipping sauces. \$9

## WET YOUR WHISTLE

Mimosa, Kir Royale & Poinsettia \$1.5 | Bloody Mary, Screw Driver, Bay Breeze, Sea Breeze, Grey Hound & Cape Cod \$2.5

## Sides

Bacon (4 Thick Slices)	\$4
Country Sausage	\$4
Potatoes Casby's	\$3
Bowl of Fruit	\$5
Grilled asparagus	\$5
1 Egg (scrambled, fried or poached)	\$7
Grilled Country Bread	\$1
Grilled Tomatoes	\$3

## CHEESE & CHARCUTERIE BOARDS

**The Italiano**, Fontina & Pecorinno Romano cheeses w/ Roasted red & yellow peppers, lupinni beans, roasted garlic cloves & a balsamic glaze. \$15  
Add Bresola, a cured beef tenderloin for \$8 - Add Proscuitto Di Parma for \$6

**The Spainard**, Manchego & Mahon cheeses w/ House marinated olives, quince paste, roasted garlic aioli & Marcona almonds. \$17  
Add Chorizo sausage for \$7 - Add Jamon Serrano for \$7

**Frenchy**, Chevre & Brie cheeses w/ a mixed olive & caper tapenade, whole grain mustard, cornichons, dried apricots & grapes. \$16  
Add Sauscionn (dry French salami) \$6

**Smokin**, Moody blue & Smoked Fresh mozzarella cheeses w/ a horseradish & roasted tomato salsa cruda, a caramelized vidallia onion & mango chutney, smoked almonds & honey. \$17  
Add smoked salmon \$6



\* Eating raw or under cooked meats, seafood, shellfish, poultry & eggs could increase your chances of a food borne illness.

There will be a 20% gratuity on all parties of five or more persons, separate checks take a little longer, just no more than four per table and please let us know in advance.