

BARAWINE

BRUNCH MENU

-OMELETTES- 3 eggs

Served with house salad and roasted potatoes

OMELETTE CHASSEUR	\$30
<i>Parisian Madrange ham, Swiss cheese</i>	
OMELETTE FORESTIER	\$25
<i>Sautéed wild mushrooms, garlic, Swiss cheese</i>	
BABY SPINACH OMELETTE	\$13
<i>Fresh baby spinach, shallots, Swiss cheese</i>	
OMELETTE PROVENCALE	\$13
<i>Diced Tomatoes, garlic, parsley, chives, basil</i>	

-EGGS-

Served with house salad and roasted potatoes

SWISS CHEESE SCRAMBLED EGGS	\$12
<i>Add ham, mushrooms, tomatoes or herbs</i>	\$0.50 each
EGGS MEURETTE	\$14
<i>Poached eggs topped with diced prosciutto</i>	
EGGS BENEDICT	\$15
<i>Poached eggs, English muffin, Canadian Bacon, Hollandaise Sauce</i>	
EGGS FLORENTINE	\$15
<i>Poached eggs, English muffin, Spinach, Béchamel Sauce</i>	
EGGS NORWEGIAN	\$16
<i>Poached Eggs, English muffin, Smoked Salmon, Hollandaise Sauce</i>	

-SANDWICHES-

Served with house salad

CROQUE MONSIEUR	\$14
<i>Traditional Croque Monsieur filled with Madrange ham, topped with Gruyere & Swiss cheese</i>	
CROQUE MADAME	\$15
<i>Traditional Croque Madame, filled with Madrange ham, topped with Gruyere, Swiss cheese and sunny side up egg</i>	
BARAWINE BRUNCH SANDWICH	\$14
<i>Seared Chicken Breast with Herb Aioli, Lettuce, Tomatoes, Avocado and Swiss cheese Served on a Ciabatta Bread</i>	

-SALADS-

COBB SALAD	\$16
<i>Chicken, Hard Boiled Eggs, Bacon, Tomatoes, Iceberg, Romaine, Avocado</i>	
BRIE CHEESE TART	\$14
<i>Crispy Puff Pastry Tart with Brie Cheese, Roasted Red Onion and Tomatoes</i>	
NICOISE SALAD	\$16
<i>Blackened Tuna, Hard-boiled eggs, Haricot Vert, Fingerling Potatoes, Black Olives, Anchovies, Basil, Mustard Vinaigrette</i>	
CAESAR SALAD	\$12
<i>Romaine Heart, Homemade Croutons with Shaved parmesan cheese, add chicken</i>	\$5
BEET SALAD	\$14

- EXECUTIVE CHEF: – GABRIEL PEREZ

GRATUITY OF 20% WILL BE INCLUDED FOR A PARTY OF 6 OR MORE.

BARAWINE

BRUNCH MENU

-WAFFLES-

CHOCOLATE GANACHE <i>Homemade Waffles topped with hot chocolate Ganache</i>	\$15
POWDERED SUGAR & MAPLE SYRUP <i>Homemade Waffles topped with powdered sugar & Maple Syrup</i>	\$12
FRESH BERRIES & POWDERED SUGAR <i>Homemade Waffles topped with Fresh Mixed Berries</i>	\$14
FRENCH TOAST <i>Served with Fresh Mixed Berries, Topped with Powdered Sugar and Simple Syrup on the Side</i>	\$14

-DESSERTS-

CHOCOLATE LAVA CAKE <i>Topped with Vanilla Ice Cream</i>	\$12
RUSTIC FRUIT TART <i>Flaky Pastry shell topped with fresh Fruits</i>	\$10
CRÈME BRÛLÉE <i>Vanilla Custard topped with Caramelized Sugar</i>	\$9
SORBET <i>3 Scoops - Choice between Lemon, Raspberry, Champagne</i>	\$9

-BEVERAGES-

SELECTED CARAFES <i>Bellini Carafe"</i>	\$28
Mimosa Carafe BOTOMLESS PER PERSON	\$18
SODAS <i>Coke, Diet Coke, Ginger Ale, Sprite</i>	\$5
JUICE <i>Orange, Grapefruit, Cranberry, Pineapple, Apple</i>	\$5
HARD CIDER (HUDSON VALLEY) <i>Naked Flock Hard Apple Cider</i>	\$25
BOTTLED WATER <i>Large Perrier (Sparkling) Large Fiji (Flat)</i>	\$7
BOTTLED BEERS <i>Phin & Matt's Extraordinary Ale, Six Point Bengali Tiger Ale, Blue point Toasted Lager, Dream Weaver Corona Kronenbourg 1664 Sam Adams Einbecker (alcohol- free beer)</i>	\$8
COFFEE <i>Espresso</i>	\$3
<i>Cappuccino</i>	\$4
<i>Café Latte</i>	\$4
<i>American Coffee</i>	\$2.50
TEA <i>English Breakfast, Earl Grey, Green Tea, Chamomile</i>	

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