

PICNIC HILL

BRUNCH MENU

BRUNCH SETS

Served with your choice of breakfast cocktail.

PICNIC BENEDICT / \$15 | 🍹 \$20

Fried green tomatoes, stone ground truffle grits, crab cakes, creole hollandaise

GOBLET / \$13 | 🍹 \$18

Oven roasted turkey breast, holiday stuffing style waffle, cranberry compote, turkey gravy

BIRDS OF PARADISE / \$13 | 🍹 \$18

House made french toast, fried chicken, fruit compote

BREAD PUDDING PANCAKES / \$10 | 🍹 \$15

Stone Oven bread, cinnamon sugar, butter, and vanilla custard sauce (v)

EGG GRATIN / \$10 | 🍹 \$15

A very special gratin of scrambled eggs. (v,gf)

Please allow extra preparation time for this dish.



SELECTIONS

MIMOSA

RASPBERRY BELLINI

MINT MOJITO

WHISKY MILK PUNCH

SHAKER COFFEE KICKER

Refills \$5.00

SUNDAY DRINK

SELECTIONS ON BACKSIDE

SUNRISE CHARCUTERIE \$27

Serves 2 People

Smoked Salmon, Domestic & Imported Cheeses, Soft Boiled Egg & Scotch Egg, Fruit Compote, Fried Avocado, Yogurt, Granola, House Spread Selection, French Toast Points & Assorted Crackers.

LOX & LATKES / \$14

Smoked salmon, crispy potato pancakes, caper dill spread

NASHVILLE HOT BREAKFAST BURRITO / \$12

Scrambled eggs, Nashville hot chicken, peppers, onions, blue cheese sauce

Make it vegan with Tempeh, Tofu Scramble, & Tahini sauce \$14

POTATO FRITATTA / \$8

Hearty open faced omelet, crispy potatoes, basil, melty cheese, and veggies, mixed greens (v,gf)

BROCCOLI QUICHE / \$8

Traditional crustless quiche, broccoli, mixed greens (v,gf)

FRENCH TOAST / \$10

Signature Picnic Hill french toast served with bourbon barrel maple syrup and fruit compote (v)

SOFT BOILED EGG SOLDIERS / \$6

2 soft boiled eggs and your choice of toast soldiers (v)

PHARAOHS FARRO / \$12.50

Hearty farro with arugula, avocado, roasted veggies, poached egg, & lemon citrus vinaigrette (v,vgo)

GREEN GODDESS SALAD / \$12.50

Fried avocado, fresh greens, pickled veggies, tangy green lemon vinaigrette. (v,vg,gfo)

Add salmon for and additional \$5

OATMEAL BRÛLÉE / \$6

Steel cut oats, topped with brûléed sugar, berries (v,vg)

SUPERHERO OATMEAL / \$6

Steel cut oats, topped banana, chia seeds, nuts, berries, & honey (v,vg)

MEXI AVOCADO TOAST / \$10

Sourdough bread, Mexican street corn, pickled onion, queso fresco, fried jalapeño, & cilantro (v,gfo)

CLASSIC AVOCADO TOAST / \$8

Sourdough, tomatoes, balsamic vinegar, lemon (v,vg,gfo)

2 EGGS MADE TO ORDER / \$5

SINGLE PANCAKE / \$3

BACON / \$5 | \$12

SAUSAGE / \$5 | \$12

SIDES

AVAILABLE INDIVIDUAL OR FAMILY STYLE

TEMPEH / \$3 | \$11

HOME FRIES / \$3 | \$10

GRITS / \$3

TOAST / \$2

v-vegetarian vg-vegan gf-gluten free o-option

SUNDAY BRUNCH SET DRINK SELECTIONS

WE CAN ONLY SERVE BEER ON SUNDAY'S
SO WE BEER-A-FIDED OUR COCKTAILS

BRO-MOSA
LEMONALE
GRAPEFRUIT BEER BELLINI
APRICOT SANGRIA
BEERITA
Refills \$5.00

DRINKS

COFFEE / \$2.50
ICED COFFEE / \$3
FRENCH PRESS COFFEE / \$6
HERBAL TEA / \$2.50
ICED TEA / \$2.50
HOT CHOCOLATE / \$2.50
ORANGE JUICE / \$2
MILK / \$2
SOFT DRINKS / \$2
coca cola, diet cola, sprite, ginger ale
MORE DRINKS AVAILABLE IN
OUR GRAB & GO CASE

SATURDAY DRINKS

MIMOSA / \$ 5.00
BLOODY MARY / \$13

PICNIC HILL

Picnic Hill Market Cafe is a labor of love by founders Michael Miller and Shawn Brown. They wanted to create a neighborhood hub, a place where families, friends, & coworkers could gather, discuss, hang out, and have a good meal.

We are a full service gourmet market featuring a vibrant bar and cafe. Serving fresh prepared foods in our take-away gourmet case, as well as a full service lunch & dinner menu. Open daily Tuesday - Sunday.

KIDS MENU

SINGLE PANCAKE / \$3
plain or chocolate chips
DOUBLE STACK / \$4.50
plain or chocolate chips
EGGS & BACON / \$6.50
2 eggs cooked to order
FRENCH TOAST / \$7
GRILLED CHEESE / \$7