

SUNDAY BRUNCH MENU

BRUNCH COCKTAILS

Bazin's Bloody Mary \$8

Our housemade mix with a perfect balance of flavor

Dirty Mary w/ Blue Cheese Olives \$10

Our bloody mix with a splash of olive juice, traditional garnish, and three plump Hook's blue cheese stuffed olives

The Bellini \$10

Our original recipe as made at Harry's Bar in Venice, Italy. Prosecco with white peach puree and a splash of raspberry

Mimosa \$9

Prosecco with orange juice

STARTERS

GF Crab & Corn Chowder \$9
potatoes, onions, sherry, snipped chives

Crispy Oysters \$10
country ham, creamed spinach

Navajo Fry Bread \$5
rolled in cinnamon & sugar

GF Bazin's Salad \$10
Granny smith apples, Hook's blue cheese, pickled onions, candied pecans, aged balsamic vinaigrette

Jumbo Lump Crabmeat Spring Roll \$10
asian slaw, ginger-mustard vinaigrette

GF Fresh Fruit \$5
pomegranate-orange syrup

LUNCH ENTRÉES

Smoked Salmon Platter \$12
marinated red onion, cream cheese on a toasted bagel

Grilled Shrimp Sandwich \$14
smoked bacon, tomatoes, creole aioli, arugula, garlic-herb french fries

Filet Mignon Cheese Steak Sliders \$14
garlic-herb french fries

GF Open Stuffed Portobello Mushrooms \$12
goat cheese, sun-dried tomato, grilled onions, arugula, lemon dressing

GF Crab & Avocado Salad \$18
cucumber, passion-fruit vinaigrette

GF *Mustard Seed Crusted Salmon Salad \$16
romaine lettuce, chickpeas, green beans, carrots, ginger-mustard vinaigrette

BRUNCH ENTRÉES

Bazin's Eggs Benedict \$20
crab cakes on toasted brioche, hash browns, hollandaise

Filet Mignon Benedict \$18
filet mignon on toasted brioche, hash browns, hollandaise

Smoked Salmon Benedict \$16
smoked salmon on toasted brioche, hash browns, hollandaise

Spinach Eggs Benedict \$14
sautéed spinach on toasted brioche, hash browns, hollandaise

Fried Egg Sandwich \$10
grilled ham, cheddar, hash browns

Smoked Salmon Platter \$12
marinated red onion, cream cheese on a toasted bagel

Savory Vegetable Tart \$10
ricotta cheese, eggs, asparagus, oven dried tomatoes, spring peas, small field green salad

GF Huevos Rancheros \$12
pulled chicken, fried eggs, crème fraîche, provolone cheese in a corn tortilla

GF Mushroom Omelet \$12
caramelized onions, provolone, hash browns add smoked salmon \$2

Bananas Foster French Toast \$12
maple syrup, smoked bacon