

EASTER AT SAVORIES BISTRO

to celebrate the arrival of spring! raise your glass and toast with our champagne features:

the Bunny Hop: Champagne & St. Germain Elderflower liqueur

Springtime in the Alps: Champagne & Crème de Violette

or ...any of our popular pre-breakfast libations:

Passionfruit mojito, champagne mojito, razz-ma-tazz, scarlet orange mimosa, or Jeff's famous spicy bloody Mary...AND MORE!

...to begin your Easter morning...

we invite you to enjoy

Assorted Pastries **\$8**

all freshly baked in our kitchen: scones, muffins, fresh bread
and our buttermilk biscuits, served with butter & jam

Fresh Fruit & Cheese Plate **\$10**

a great morning pick-me-up; great for sharing - we pair our own
cinnamon-honey-pecan cream cheese, French cantal, & cotswold
cheddar with fresh seasonal fruits

Combo plate: "some of both" assortments above: **\$15**

BRUNCH SELECTIONS

Savories Deep Dish Quiche **\$12**

flaky homemade crust with rich custard, roasted tomatoes, caramelized onions & chevre
(the chef's favorite!) Served with fresh fruit & pastry

Peaches & Cream Stuffed French Toast **\$12**

Savories own buttermilk bread layered with sweet peaches and cream cheese filling.
Served with your choice of sausage links or bacon

Maryland Crab & Shrimp Cake EggBake **\$14**

our famous crab & shrimp cakes topped with fresh spears of asparagus, a pair of eggs
and homemade chive hollandaise

Pancake Soufflé Puff with Triple Berry Sauce **\$12**

light and airy pancake puff topped with berry compote and fresh berry topping. Add a dollop of real
vanilla bean whipped cream. served with your choice of bacon or sausage links

Smoked Ham & Artichoke Oven Baked Eggs **\$11**

a frittata (like a quiche-no crust) wedge filled with locally raised, smoked ham, artichoke hearts & cheeses
Served with tomato relish, fresh fruit & homemade pastry

Tropical Mélange Mascarpone Crepes **\$11**

tender crepes filled with tangy tropical fruits & mascarpone-cream cheese filling.
Served with mango salsa, and choice of sausage links or bacon

Honey Smoked Salmon Club **\$15**

toasted homemade organic wheat bread, topped with wild honey smoked salmon, avocado, a pair of over easy eggs
and the classic lettuce, tomato & smoked bacon - served with a side of homemade hollandaise & fresh fruit

Cottage Breakfast Sampler Platter **\$15**

Cream cheese & chive scrambled eggs, roasted tomatoes & mixed grill of meats (sausage links & bacon strips)
fresh fruit and our homemade biscuits & jam