PATIO BAR & GRILL

BRUNCH MENU

	CREATE YOUR OWN OMELETTE three egg omelette, with your choice of three items: bacon, sausage, ham, bell peppers, mushrooms, tomato, onion, mozzarella, or feta. Egg Whites, \$2 / Add Crab Meat, \$10	\$15.95	ING HOUR	MIMOSAS ENDLESS MIMOSAS BLOODY MARY
BRUNCH	THE "NOT SO AMERICAN" three eggs any style, with your choice of (1) smoked bacon, Canadian bacon or sausage. Served with breakfast potatoes and a choice of toast or mini pancakes. Egg Whites, \$2 / Pancetta, \$2.00 / Add Crab Meat, \$10	\$15.95	MORN HAPPY	ENDLESS BLOODY MARY DELUXE BLOODY MARY served with 2 jumbo shrimp, celery, lemon, and olives.
	SKIRT STEAK OPEN SANDWICH skirt steak, roasted peppers, mushrooms & walnuts in a cream demi-glace topped with feta cheese crumbled on a toasted ciabbata bread. Arugula salad.	\$23.95		
	SHRIMP & GRITS four shrimp served over southern grits topped with a poached egg.	\$19.95		Paro Bail
	BRUNCH BURRITO eggs, chorizo, refried beans, Monterey Jack cheese & cilantro in a wrap. Served with breakfast potatoes.	\$15.95		
	AVOCADO TOAST multi grain toast, avocado purée, pico de gallo, cucumber, tomato & pickled onions. Served with sweet potato fries.	\$13.95		



\$16.95

*CLASSIC EGGS BENEDICT

two poached eggs on an English muffin, Canadian

*Consumer Advisory — Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness — especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.



\$8.50 \$18.00

\$8.50

\$18.00

\$14.00

PATIO BAR & GRILL

OPEN DAILY

BREAKFAST

7am to 11am

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BRUNCH

Saturday & Sunday from 11am to 2pm

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LUNCH

11am to 5pm

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DINNER

5pm to 11pm

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HAPPY HOUR

Monday to Friday 3pm to 6pm

PRIVATE EVENTS

Plan your rehearsal dinner, wedding reception, beach ceremony and corporate events with us.

For more information, please contact our Catering Sales Manager at events@wyndhamdeerfield.com or

Tel: 754-227-4304

