

CHAMPAGNE COCKTAILS

FRENCH 75 | 10
CRÈME DE VIOLETTE | 10

PASSION FRUIT | 9
ELDERFLOWER | 9

APEROL (BITTER ORANGE) | 10
DOMAIN DE CANTON (GINGER) | 10

SPICY MAGGIE 10

House Made Three Chile Vodka & Magnolia's Bloody Mary Mix topped with Bacon, Olives & Lime

PICKLE EYED MARY 10

Pickle Vodka Infusion & Magnolia's Bloody Mary Mix with an Old Bay Dipped Shrimp & House Made Pickles

MAGGIE'S BRUNCH SERVED EVERY SATURDAY & SUNDAY UNTIL 3

\$24 per person

~Includes~

Unlimited Buffet

Farm Fresh Eggs, House Cured Bacon, Country Sausage, House Potatoes,
Assorted Pastries, Salads, Meats, Cheese & Much More!

&

Your Choice of a Brunch Feature Made-to-Order

Unlimited Brunch Buffet & Brunch Features, also available as a la carte pricing

BRUNCH FEATURES

LOCAL LAMB MERGUEZ PIZZA

14

Roasted Peppers, Local Eggs, Smoked Spanish Sheep Cheese

DOUBLE CHOCOLATE FRENCH TOAST

14

*Hazelnut Chantilly Cream, Belgian Chocolate Sauce, Toasted
Coconut and Macadamias*

SMOKED NORWEGIAN SALMON OMELET

14

Neuf Chatel, Spring Onions, Crispy Breakfast Potatoes

TOASTED BAGEL BREAKFAST SAMMY

14

*Sausage, Egg, Spicy Pickles, Tomato Jam, Serrano Cheese,
Crispy Breakfast Potatoes*



Brunch Buffet

Sunday June 18th

10 AM - 3 PM

Adults - 45

Children 6-12 - 19.95

Carabella Wine

Dinner

Tuesday June 20th

7 PM

\$90 Inclusive