

# *The Riverside Inn*

## Sunday Brunch

### **Riverside Benedict**

A toasted English muffin topped with Canadian bacon and two poached eggs. Smothered in our famous Smoked Gouda Cream sauce and served with Yukon Gold potatoes and mixed baby greens. \$12

### **Tender Bender**

Two poached eggs and two slices of grilled to order Black Angus tenderloin atop a toasted English muffin. Topped with our Smoked Gouda Cream Sauce and accompanied by Yukon Gold potatoes and mixed baby greens. \$16

### **Southwestern Benedict**

Chili rubbed, slow roasted, pork shoulder and white cheddar layered between two grilled tortillas. Topped with two poached eggs, and covered with a roasted tomatillo salsa and house made crème fraiche. Served with Yukon Gold potatoes and mixed baby greens. \$13

### **Seafood Benedict**

Two poached eggs placed atop twin crab cakes and drizzled with Hollandaise sauce. Topped with smoked salmon and served with Yukon Gold potatoes and mixed baby greens. \$15

### **Up North Breakfast**

Toasted ciabatta bread with wilted spinach and Leelanau Cheese Raclette, topped with two poached eggs and finished with a fresh yellow and red tomato salsa. Served fresh fruit and Yukon Gold potatoes. \$13

### **Omelette**

Shaved rosemary ham and chorizo with red onion, roasted peppers, Swiss chard, sundried tomato, and local feta cheese in a fluffy two egg omelette. Served with Yukon Gold potatoes and mixed baby greens. \$12

### **Pancakes of the Day**

Three large pancakes of the chef's creation, accompanied by Applewood smoked bacon and Michigan maple syrup. \$12

### **Fruit Plate**

A half grapefruit broiled and served with vanilla yogurt, house made granola, and a medley of fresh fruits. \$11

### **Pork Belly and Cornbread**

Slow roasted pork belly pan seared with a bourbon maple glaze and served atop jalapeño cheddar cornbread. Topped with two poached eggs and accompanied by Yukon gold potatoes and mixed baby greens. \$13

### **Grilled Tenderloin Salad**

Grilled to order Black Angus Beef Tenderloin served over a bed of baby greens with asparagus, red & yellow tomatoes, and Marcona almonds. Topped with a balsamic vinaigrette and crumbled blue cheese. \$16

**Please leave the dining/bar area when using a cell phone ~ thank you**

**We do include an 18% gratuity on all tables of six or more.**

**We do not split checks on groups larger than 8**

**Notice:** Consuming raw or undercooked meats, Fish, poultry or egg products may increase your risk of food borne illness.