

# SUNDAY { B } BRUNCH

11 am to 3 pm every sunday

## { BRUNCH BEVERAGES }

Mimosa	8.	Fresh Squeezed Orange Juice	4.
Rangpur Bloody Mary	8.	Fresh Squeezed Grapefruit Juice	4.
Ruby Red Grapefruit Cocktail	8.	Pomegranate Juice	4.
Peach Bellini	8.	Tomato or Cranberry Juice	2.
Burtons Yawkey Way Coffee	8.	Kenya AA Coffee	2.50

## { SMALL PLATES }

Fried Egg BLT	5.95
Grilled Stuffed Zucchini	7.95
Breakfast Spring Rolls	5.95
Smoked Salmon Plate	8.95

## { BRUNCH PLATES }

### Chef's Omelet of the Day Mkt.

served with seasonal fruit, herb roasted home fries and choice of multi-grain toast or english muffin

### Burtons Benedict\* 9.95

two poached eggs over canadian bacon and english muffins with a lemon hollandaise sauce, served with seasonal fruit and herb roasted home fries

### Crab Cakes Benedict\* 13.95

two poached eggs and burtons lump crab cakes over english muffins with a lemon hollandaise sauce, served with seasonal fruit and herb roasted home fries

### Steak & Eggs\* 16.95

two petite filets, seasoned and grilled with two eggs your way, served with seasonal fruit, herb roasted home fries and choice of multi-grain toast or english muffin

### Classic Breakfast 8.95

three eggs with choice of applewood smoked bacon or sausage, served with seasonal fruit, herb roasted home fries and choice of multi-grain toast or english muffin

### Country Breakfast 10.95

house-made tillamook cheddar biscuits topped with two fried eggs and sausage gravy, served with seasonal fruit and herb roasted home fries

### Stuffed French Toast 10.95

brioche french toast stuffed with mascarpone cheese and topped with candied pecans, served with vermont maple syrup and seasonal fruit

### Short Stack 8.95

three light and fluffy pancakes topped with warm blueberry compote, choice of applewood smoked bacon or sausage

## { BURTONS FAVORITES }

### Burtons Burger\* 12.95

classic cheese burger with applewood smoked bacon, sauteed mushrooms and onions with your choice of cheese, served with hand cut french fries

### California Chicken 11.95

bronzed chicken breast, cure 81 ham, chipotle mayonnaise, avocado cream and pepperjack cheese on a griddled ciabatta roll, served with hand cut french fries

### Pan Seared Chicken & Wild Mushroom Ravioli 17.95

medallions of chicken pan seared with asparagus & cremini mushrooms in a sherry cream sauce

### Tuscan Brick Chicken 19.95

a statler chicken breast seasoned and seared under brick, over creamy risotto with baby carrots, snap peas and natural au jus

### Cobb Salad 13.95

romaine, grilled chicken, grape tomatoes, bleu cheese, red onions and croutons, tossed with buttermilk ranch dressing, applewood smoked bacon, and chopped egg

### Spinach Salad 6.

baby spinach, grape tomatoes, pickled onions and applewood smoked bacon tossed with mustard vinaigrette

**add: chicken 4. shrimp 7. scallops 7. crab cake 6.**

## { SIDES }

**applewood smoked bacon 3.95 | sausage 3.95 | herb roasted home fries 3.95 | seasonal fruit 3.95**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request. Please note: If you have specific dietary requirements, allergies or preferences, please ask your server for details.

18% gratuity will be added to parties of 8 or more.

Brunch Boston

3/08