

SUNDAY BRUNCH MENU
BREAKFAST

BREAKFAST TAPAS

- Hot Cinnamon Sugar Donuts** 4
- Potato Pancakes** Sour Cream & Apple Sauce 5
- Bacon Egg & Cheese Slider** 5
- Taylor Ham Egg & Cheese Slider** 5
- Sausage & Egg Pancake Slider** 6
- Bowl of Fresh Fruit** 5
- Bowl of Wild Berries** 7
- Devo Roll** Bacon, Apples, Plantains, Hard Boiled Egg Granola Crunch 11

GOURMET PANCAKES & FRENCH TOAST

- Buttermilk Pancakes** with Fresh Berries 6
- Lemon-Ricotta Pancakes** with a warm Blueberry Compote 8
- Apple Upside Down Pancakes** 8
- Oatmeal-Raisin Pecan Pancakes** 9
- Beer & Bacon Pancakes** with Maple Beer Syrup 11
- Boston Cream Pancakes** Chantilly Cream & Chocolate Ganache 10
- Vanilla Cinnamon French Toast with Fresh Berries** 7
- Stuffed French Toast** with Sweet Mascarpone & Fresh Berries 10
- Banana Bread French Toast** covered in Bananas Foster and vanilla ice cream 11
- Chocolate Nutella French Toast** with a Marshmallow Cloud 12
- Pina Colada French Toast** with Tropical Fruit 12

GOURMET EGGS (Served with Home Fried Potatoes)

- Skillet Eggs** 3 Eggs Any Style with Bacon Taylor Ham or Chicken Sausage 9
- Frittata** Choice of Western Cheddar, Vegetable or Smoke Salmon & Goat Cheese 12
- Jersey Benedict** Poached Eggs, Taylor Ham, Spinach, Hollandaise on English Muffin 12
- Oysters Benedict** Poached Eggs, Fried Oysters, Spinach, Hollandaise on English Muffin 15
- Steak & Eggs Benedict** Poached Eggs, Filet Mignon, Spinach, Béarnaise on English Muffin 18
- Cinders Sardou** Poached Eggs, Artichokes, Spinach Béarnaise on English Muffin 11
- Cinders Norwegian** Poached Eggs, Smoke Salmon, Dill Hollandaise on English Muffin 12
- Huevos Ranchero** Scrambled Egg, Fresh Salsa, Chorizo On English Muffin 11
- Breakfast Pizzetta** Eggs Up, Spinach, Arugula, Potatoes, Asiago, Truffle Oil On Flat Bread 12
- Country Biscuits & Gravy** Sausage Gravy, Grits & Eggs 12

SOUPS

- Asian Chicken Ramen** 7 (++) **Beef Barley** 6
- French Onion Quartet** 7 (gf) **Cinders Seafood Chowder** 9

SALADS

- (gf) **Cinder Salad** - Field Greens, Apple Wedges, Huntsman Cheese, Tomato, Cucumber, Onions & Apple Vinaigrette 6
- Holy Caesar** - Romaine, Pecorino Croutons, Sliced Egg & Anchovy Fritter 9
- (gf) **Blooming Iceberg** - Baby Iceberg, Tomato, Bacon, Crumbled Blue Cheese & Carb-Free Roasted Garlic & Herb Dressing 9
- (gf) **Beet Salad** - Bibb Lettuce, Quinoa, Oranges, Goat Cheese & Walnut Port Dressing 13
- (gf) **Shrimp & Crab** - Baby Spinach, Tomato, Avocado & Lemon Herb Dressing 19
- (gf) **Wood Grilled Chicken** - Mesclun, Bacon, Asparagus, Poached Pears, Tomatoes, Walnut Brie and a Vidalia Onion Dressing 14
- Asian Tuna** - Soba Noodles, Bok Choy, Water Chestnuts, Enoki Mushrooms, Snap Peas, Peanuts, Thai Chilies & Pan Asian Peanut Dressing 17
- (gf) **Filet & Arugula** - Sliced Filet Mignon, Tomatoes, Onions, Mangos, Stilton Cheese & Port Balsamic Dressing 18
- (gf) **Apricot Glazed Scallop Salad** - Baby Spinach, Arugula, Seared Scallops, Tomatoes, Onions, Pralines & Apricot Vinaigrette 18

SANDWICHES (Comes with one accompaniment)

- (gf) **Bunless Bison Chipotle Burger** - Mango, Avocado, Tomato, Cucumber, Onion & Lime Ranch Dressing 16
- Cinder Burger** - 8oz CAB Burger with Garlicky Mushrooms, Cheddar & Onion Straws 12
- Jersey Burger** - 8oz CAB Burger topped with Taylor Ham, Bacon & Swiss 15
- (++) **Mob Burger** - 8oz CAB Burger loaded with Pancetta, Roasted Tomato, Burrata Cheese, Roasted Pepper, Arugula & Pesto 16
- (vg) **Edamame Burger** - Enoki Mushrooms, Water Chestnuts & Avocado 12
- Lamb Burger** - Borsin Cheese, Red Onion & Tzatziki Spread 16
- Lemon Herb Chicken** - Spinach, Roasted Tomato, Mozzarella, Onions, Oil & Vinegar Dressing 12
- Short Rib Sandwich** - Molten Onions & Smoked Gouda Tossed in Cinders Candy BBQ Sauce 15
- (++) **Perfect Steak** - Filet Mignon, Mushrooms, Onions, Roasted Tomato, Cheddar & Cinders Aioli 17
- Grouper Sandwich** - (Grilled, Fried or Blackened), Lettuce, Tomato, Onion & Pesto Tartar 16
- (vg) **Portobello Veggie Melt** - Open Faced with Peppers, Squash, Spinach, Tomato, Portobello Mushroom & Melted Havarti Cheese on 8 Grain 14

ENTREES (Pasta Dishes come with Cinders Salad Other Entrees 1 accompaniment)

- Penne & Chicken** - Whole Wheat Penne, Mushrooms, Sun Dried Tomato, Julienne Veggies, in a Vegetable Broth and Asiago Cheese 18
- Voodoo Pasta** - Penne Vodka, Spinach, Andouille Sausage, Blackened Chicken & Shrimp 24
- Seafood Papardella** - Shrimp, Scallops, Crab, Asparagus, Sun Dried Tomato, Pine Nuts & Sherry Lemon Sauce 27
- Rigatoni Bruschetta** - Chicken & Shrimp in a Tomato Bruschetta Sauce 24
- Key West Grouper** - Tempura Dipped, Tomato, Mango, Romano Cheese & Key Lime Butter Sauce 29
- (++) **Ginger Berry Salmon** - Wild Alaskan Salmon, Brie & Ginger Berry Sauce 26
- Maryland Crab Cake** - over Corn Salsa & Horseradish Honey Mustard Lather 25
- Tuna Tower** - Pan Seared Ahi Tuna, Seaweed Salad, Pickled Ginger & Laced with Wasabi Butter 28
- Sea Bass & Shrimp** - Chilean Sea Bass & Gulf Shrimp in a Saffron Vinho Verde Sauce 30
- (++) **Citrus Shrimp & Scallop** - Diver Scallops, Gulf Shrimp, Orange Segments & Grand Marnier Sauce over Citrus Orzo Risotto 29
- (gf) **Paella** Lobster Tail, Shrimp, Scallops, Clams, Mussels, Calamari, Chorizo & Chicken with Spanish Saffron Rice 36
- Jerk Chicken & Scallops** - Shiitake Mushrooms, Tomatoes, Roasted Peppers in a Sweet & Spicy Chili Sauce 28
- (++) **Wood Grilled Duck Breast** - in a Sundried Cherry Hazelnut Sauce 27
- Prosecco Chicken** - Breaded Cutlet, Artichokes, Tomatoes, Peppadew, Pine Nuts in a Prosecco Sauce with a Port Wine Drizzle 24

STEAKS, RIBS & CHOPS (Comes with 1 accompaniment)

- Flat Iron Steak** - 10oz CAB Flat Iron with Chimichurri Sauce 28
- New York Sirloin** - 14oz CAB Strip with Cinders Steak Sauce 32
- (gf) **Cowboy** - 16oz Bone-In CAB Ribeye Topped with Onions, Mushrooms & Gorgonzola 36
- Filet Mignon** - CAB Tenderloin Topped with Bacon and a Tarragon Mushroom Demi Glaze > 5oz Petite 24 > 10oz Center cut 39
- (++) **BBQ Short Ribs** - Slow Roasted & Grilled with Cinders Candy BBQ 28
- (gf) **Candied Ribs** - Full Rack Baby Back Ribs Lathered with Cinders Candied BBQ 25
- Tamarind Glazed Pork Chop** - Basted in a Tamarind-Date Sauce 26
- (gf) **Crusted Lamb Chops - Domestic Lamb** with a Honey Mascarpone Spread 34
- (++) **Grilled Turkey Chop** - Smothered in Apple Cranberry Turkey Gravy 26

ENHANCERS

- Foie Gras** 16 **Soft Shell Crab** 12 (6oz) **Lobster Tail** 18
- Colossal Shrimp** 11 **Diver Scallops** 15 **Grilled Chicken** 6

ACCOMPANIMENTS

- Yam Fries** **Whipped Potatoes** **Sautéed Broccolini**
- Belgian Shoestring Fries** **Rice Pilaf** **Sautéed Spinach**
- Truffle Fries (\$2 Upcharge)** **Mushroom & Onions** **Grilled Asparagus**
- (gf) **Quinoa & Wild Rice Salad**

NOTES: (gf) Gluten Free (vg) Vegetarian (++) Signature Dish