

Brunch Specials

served from 8am to 2pm

EGGNOG ESPRESSO MARTINI 14

Kalua, Sailor Jerry Rum, Espresso, Eggnog, cinnamon nutmeg sprinkles

GRANOLA 13

House made granola with fresh fruit and a dollop of vanilla yogurt

*ARTICHOKE BENEDICT 18.5

Two cage-free eggs poached medium on English muffin with artichoke, spinach, capers. Covered in hollandaise; served with seasoned potatoes (upgrade fresh fruit + 2.00)

CHICKEN BASIL SAUSAGE SCRAMBLE 18.5

Two cage-free eggs scrambled with smoked chicken basil sausage, sun dried tomatoes, mushrooms, chives and feta cheese; served with seasoned potatoes and choice of toast or one pancake

COUNTRY OMELET 19

Link sausage, red peppers, onions, mushrooms, and jack cheese folded into a three-egg omelet; topped w/ country gravy. Served with seasoned potatoes & toast or one pancake

TURKEY WRAP 18.5

Turkey, lettuce, tomato, onion, avocado, feta cheese and ranch wrapped in a chipotle flour tortilla; served with chips or fries (upgrade to mixed greens + 2.00)

MARCO'S DUO 16

(NO SUBSTITUTIONS)

Half selected sandwich + your choice of soup or a mixed green salad

Sandwiches available in half size:

Tuna Melt | Chicken Salad | Grilled Cheese for Grown Ups | Betty's BLT

Homemade pastries: Cinnamon Roll – 4.5 Muffin – 3.25 Cookies – 3 Biscotti -2

*Due to special preparations, substitutions are not available on some specials. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

20% Gratuity added to parties of six or more / Maximum 3 cards per table