

# LA CAVE

WINE & FOOD HIDEAWAY

## WEEKEND BRUNCH

*Butler-Style Tray Passed*  
*2-hour maximum*

**\$49 per adult    \$28 per child (under 12)**

**\*Scrambled Eggs**

*Caramelized Onions, Roasted Tomatoes*

**\*Mini Bagel & Lox**

*Smoked Salmon, Capers*

**\*La Cave Egg Sandwich**

*Scrambled Eggs, Spicy Aioli, Pita Bread*

**Veal Short Rib Hash**

*Sunny Side Egg, Fingerling Potatoes*

**Chicken Wings**

*Frank's Red Hot*

**Snickers Pancake**

*Caramelized Bananas Foster*

**\*Bacon & Egg Flatbread**

*Neuske's Bacon and Poached Quail Egg*

**French Toast**

*Corn Flake Crusted Brioche Bread*

**Yogurt Parfait**

*Granola, Honey*

**Heirloom Tomato Caprese**

*Mozzarella, Balsamic Glaze*

**\*Angus Mini Burgers**

*Chipotle Mayo, Mushroom Duxelle*

**Truffle Mushroom Grits**

*Pecorino, Truffle Oil*

**Cinnamon Apple Waffle**

*Poached Apples*

**\*Filet Mignon Eggs Benedict**

*Poached Egg, Hollandaise*

**Fruit Cup**

*Watermelon, Pineapple, Mint*

**Tomato Mozzarella Flatbread**

*Roasted Tomatoes, Capers, Basil Oil*

**Cream Cheese Pancake**

*Ube Jam, Whipped Sweet Cream*

**Baked Potato Loaded Tater Tots**

*Bacon, Sour Cream, Brown Gravy*

**Applewood Sliced Bacon & Chicken Sausage Links**

## DESSERT BAR

*Assortment of Mini Cakes*

*Chefs' Selection of Cake Pops*

*Blueberry Crumble, Bran, Vegan Cranberry Muffins*

*House-made Chocolate Chip, Peanut Butter, Oatmeal Raisin Cookies*

## BOTTOMLESS BRUNCH LIBATIONS \$29

### Wine

*Selection of Mimosas*  
*Sparkling Wine*  
*White Wine*  
*Red Wine*  
*Red and White Sangria*

### Cocktails

*Margarita*  
*Fuzzy Navel*  
*Mojito*  
*Pain Killer*

### Beer

*Las Vegas Lager*  
*(make it a Michelada)*  
*Neapolitan Milk Stout*  
*Dogfish Head American Beauty Ale*  
*Not Your Father's Root Beer*

### Bloody Mary Bar

*Gin, Vodka, Tequila, Bourbon*

*\*Consumption of raw and undercooked meat, poultry, seafood, shellfish stock, or eggs may increase your risk of food-borne illnesses. Some items may contain nuts.*

