

SUNDAY BRUNCH

Served 10:30 AM - 3:00 PM

BEVERAGES

Mimosa	3.50
Bloody Mary	3.50
Freshly Squeezed Orange Juice	2.25
Freshly Squeezed Grapefruit Juice	2.25
Bosc's House Blend Coffee	2.00
Espresso	3.50
Cappuccino	3.50
Cafe Latte (Double Espresso and Steamed Milk)	3.75
Mocha Latte (with Dark Chocolate)	3.75

Regular and Decaf Available for All Coffee Drinks

OMELETS

May be Prepared as a "Whole Egg" or "Egg Whites Only" Omelet Served with a Side Order of Tasso Cheese Grits

Traditional Onions, Green Peppers, Canadian Bacon, and American Cheese	6.50
Asparagus and Mushroom Fresh Asparagus, Portabella and Shitake Mushrooms, Parmesan, and Aged White Cheddar	7.00
Prosciutto and Artichoke Thin Slices of Prosciutto Ham with Fresh Thyme, Artichoke Bottoms, Ricotta, and Parmesan Cheese	7.25
Mesquite Smoked Chicken and Roasted Red Peppers Smoked Chicken, Roasted Red Peppers, Scallions, Fresh Thyme, Smoked Mozzarella Cheese, and Red Pepper Flakes	7.50
Smoked Salmon Smoked Salmon with Red Onions, Capers, and Dill	8.00

BENEDICTS & HASH

All Benedicts and Hash Served with a Fruit Cup

Eggs Benedict Two Poached Eggs, Canadian Bacon, and Hollandaise Sauce on a Toasted English Muffin	7.50
Steak Benedict Two Poached Eggs, Char-Grilled Angus Ribeye, and Hollandaise on a Toasted English Muffin	14.00
Eggs Sardou Two Poached Eggs on Artichoke Bottoms with Creamed Spinach and Hollandaise on a Toasted English Muffin	8.00
Oskar Benedict The Ultimate Benedict! A Toasted English Muffin with Asparagus, Crab Meat, Canadian Bacon, Two Poached Eggs, and Hollandaise	9.00
Oyster Benedict A Toasted English Muffin with Two Poached Eggs and Fresh Gulf Oysters Fried to Perfection; Served over Canadian Bacon with Hollandaise	9.00
Andouille and Chicken Hash Poached Eggs atop Andouille and Chicken Hash with Onions, Peppers, and Creole seasonings	10.00

BELGIAN WAFFLES

Crispy Light Waffles, Topped with Whipped Butter and Dusted with Powdered Sugar

Traditional Waffle	4.50
Walnut Waffle	4.75
Strawberry Waffle	5.00
Blueberry Waffle	5.00

SIDE ORDERS

Applewood Smoked Bacon	2.00
Fresh Fruit Cup	3.00
Sausage	2.25
Toast and Jelly	1.25
Tasso Cheese Grits	2.00
Bagel and Cream Cheese Served with Capers, Tomatoes, and Red Onion; with Smoked Salmon 6.25	3.50

APPETIZERS

*Hot Spinach & Artichoke Dip A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	7.25
*Fried Artichoke Hearts Served with Buttermilk Garlic Dipping Sauce	7.25
Crab Cakes Lump Crab Meat, Fresh Red Pepper, Scallions; Served with Lemon Basil Aioli	10.00
Calamari Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	7.00

SOUP & SALADS

Fresh Daily Soup	5.25
Bosc's House Mista A Blend of Exotic Organic California Baby Mesclun Greens, Carrots, and Tomatoes; Choice of Dressing	5.25
Bosc's House Caesar Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing; Add Anchovy Filets 1.00, Add Grilled Chicken 4.75, Add Portabella Mushrooms 4.75, Add Grilled Salmon 6.75	5.25
*Gorgonzola Pear Salad Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mesclun Greens; Tossed in Raspberry Vinaigrette	9.75
Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings	

ENTRÉES

Side Salads and Soups: 2.25

Shrimp and Grits Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	16.00
Crab Topped Ribeye Tender Angus Beef Cooked to Perfection; Topped with Lump Crab Meat and Hollandaise Sauce; Served with Sautéed Vegetables	20.00

SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00). Side Salads and Soups: 2.25

Bosc's Burger Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	10.00
*Vegetable Burger Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	9.50

DESSERTS

Creme Brulée Grand Marnier Creamy Custard with a Hint of Orange and Vanilla Beans	6.00
Apple Crisp Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce	6.00
Bread Pudding Of The Day	6.25
Chocolate Torte Cake Rich Fudgy Cake with Bittersweet Chocolate Sauce; Topped with Fresh Raspberries. This is the Dessert for Chocolate Lovers!	6.25
Tiramisu Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate	6.50
Sorbet Del Giorno	3.00

*Prepared with Cheese, but no Meat Products

We accept all major credit cards. Sorry no personal checks. 17% gratuity may be added on parties of ten people or when more than five separate checks are requested for a table. Separate checks are available for parties of ten persons or less.