

SUNDAY BRUNCH

Served 10:30 AM - 3:00 PM

BoscOs
Restaurant & Brewing Co.

BEVERAGES

Mimosa	3.50
Bloody Mary	3.50
Freshly Squeezed Orange Juice	2.25
Freshly Squeezed Grapefruit Juice	2.25
BoscOs House Blend Coffee	2.00
Espresso	3.50
Cappuccino	3.25
Cafe Latte (Double Espresso and Steamed Milk)	3.75
Mocha Latte (Cappuccino with Dark Chocolate)	3.75
Hot Chocolate Latte	2.50
Regular and Decaf Available for All Coffee Drinks	
Root Beer Float	5.50

OMELETS

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

Traditional	7.00
Onions, Green Peppers, Canadian Bacon, and American Cheese	
*Asparagus and Mushroom	7.50
Fresh Asparagus, Portabella and Shitake Mushrooms, Parmesan, and Aged White Cheddar	
Prosciutto and Artichoke	7.50
Thin Slices of Prosciutto Ham with Fresh Thyme, Artichoke Bottoms, Ricotta, and Parmesan Cheese	
Mesquite Smoked Chicken and Roasted Red Peppers	7.75
Smoked Chicken, Roasted Red Peppers, Scallions, Fresh Thyme, Smoked Mozzarella Cheese, and Red Pepper Flakes	
Smoked Salmon	8.25
Nova Scotia Smoked Salmon with Diced Red Onion, Capers, and Fresh Dill	

BENEDICTS & HASH

All Benedicts Served with a Fruit Cup

Eggs Benedict	7.50
Two Poached Eggs, Canadian Bacon, and Hollandaise Sauce on a Toasted English Muffin	
Steak Benedict	13.00
Two Poached Eggs, Char-Grilled Angus Ribeye, and Hollandaise on a Toasted English Muffin	
Eggs Sardou	8.50
Two Poached Eggs on Artichoke Bottoms with Creamed Spinach and Hollandaise on a Toasted English Muffin	
Oskar Benedict	9.00
The Ultimate Benedict! A Toasted English Muffin with Asparagus, Crab Meat, Canadian Bacon, Two Poached Eggs, and Hollandaise	
Oyster Benedict	9.00
A Toasted English Muffin with Two Poached Eggs and Fresh Gulf Oysters Fried to Perfection; Served over Canadian Bacon with Hollandaise	
Andouille and Chicken Hash	10.00
Poached Eggs atop Andouille and Chicken Hash with Onions, Peppers, and Creole seasonings	

BELGIAN WAFFLES

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

*Traditional Waffle	5.00
*Walnut Waffle	5.00
*Strawberry Waffle	5.50
*Blueberry Waffle	5.50

LIGHT BRUNCH

Bagel and Cream Cheese	4.00
Served with Capers, Tomatoes, and Red Onion; Add Smoked Salmon 2.75	
Granola & Yogurt	4.00
Served with Fresh Berries	

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

APPETIZERS

*Hot Spinach & Artichoke Dip	8.00
A Savory Blend of Artichoke Hearts, Spinach, Garlic, and Two Cheeses; Served with Fresh Baked Crostini	
*Fried Artichoke Hearts	8.00
Served with Buttermilk Garlic Dipping Sauce	
Wood Oven Shrimp	8.50
Wood Oven Roasted Jumbo Shrimp in a Spicy Sauce Made with Fresh Herbs, Garlic Butter, and Creole Seasonings; Served with French Bread For Dipping	
Calamari	8.00
Hand Breaded and Fried to Perfection; Served with Chile Infused Marinara	

SOUP & SALADS

Fresh Daily Soup	5.25
*House Mista	5.25
A Blend of Organic Baby Mesclun Greens, Fresh Mozzarella, Cherry Tomatoes, and Red Onion	
*House Caesar	6.25
Romaine Lettuce Tossed with Sun Dried Tomatoes, Parmesan Cheese, Croutons, and Homemade Caesar Dressing	
Grilled Chicken Caesar Salad	11.00
*Portabella Caesar Salad	11.00
Grilled Salmon Caesar Salad	13.00
*Gorgonzola Pear Salad	10.00
Gorgonzola Cheese, Sliced Pear, Sun Dried Cranberries, and Spice Crusted Walnuts; Served over Mixed Baby Greens Tossed in Raspberry Vinaigrette	
Choice of Balsamic Vinaigrette, Creamy Gorgonzola, Buttermilk Garlic, Raspberry Vinaigrette, and Honey Mustard Dressings	

ENTRÉES

Side Salads or Soups: 2.50

Shrimp and Grits	15.00
Creamy Asiago Cheese Grits Topped with Jumbo Shrimp and Tasso Gravy	
Crab Topped Ribeye	19.00
Tender Angus Beef Cooked to Perfection; Topped with Lump Crab Meat and Hollandaise Sauce; Served with Sautéed Vegetables	

SANDWICHES

Choice of Fresh Fruit, Pasta Salad, Fries, or Add Garlic Parmesan Fries (1.00). Side Salads or Soups: 2.50

BoscOs Burger	11.00
Fresh Ground Angus Sirloin Cooked to Order; Served with Tomato, Onion, Pickle, and Lettuce. Your Choice of Swiss, Cheddar, or American Cheese	
*Vegetable Burger	10.00
Meat-Free Patty with Onion, Tomato, Pickle, Lettuce, and Dijon Mustard. Your Choice of Swiss, Cheddar, or American Cheese	

DESSERTS

Creme Brulée Grand Marnier	6.00
Creamy Custard with a Hint of Orange and Vanilla Beans	
Apple Crisp	6.00
Served Piping Hot with Ice Cream, Nuts, and Caramel Sauce	
Bread Pudding Of The Day	6.25
Chocolate Mocha Torte	6.25
Rich Bittersweet Chocolate and Espresso Cake Topped with BoscOs Stout Gelato	
Tiramisu	6.50
Classic Italian Dessert with Ladyfingers Soaked with Espresso then Layered with Mascarpone and Grated Chocolate	
Gelato	3.00
BoscOs Award Winning Irish Stout Blended into Homemade Italian Ice Cream	

*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.