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MAPLE

RESTAURANT AND BAR

EASTER BRUNCH

APRIL 4TH, 2021

Adults 30 | Children 13+ 15 | Kids 3 and under eat free

STARTER

BASKET OF BREADS AND MINI MUFFINS

Assortment of sweet breads, rolls and mini muffins with butter and fruit preserves

ENTREES

Choice of one

BAKED HAM WITH BROWN SUGAR MUSTARD GLAZE

Scalloped Potatoes and Roasted Asparagus

CLASSIC EGGS BENEDICT (3)

Poached Eggs, Canadian Bacon, Sliced Tomato,
Toasted English Muffin with Hollandaise Sauce

ASPARAGUS, TOMATO, AND GOAT CHEESE FRITTATA

Picante sauce served with Breakfast Potatoes

CROISSANT FRENCH TOAST

Blueberry Compote and Choice of Pork Sausage
or Applewood Bacon

REEK STYLE BAKED SALMON

Feta, Cherry Tomatoes, Artichoke Hearts, Kalamata Olives
and Red Onion, Fresh Dill

CHEF MARCO'S FRIED CHICKEN & WAFFLES

Belgian Waffle, Choice of Warm Gravy, Warm Vanilla Bean Syrup
or Both

THE STONELEIGH BURGER

Applewood Smoked Bacon, Pepper Jack Cheese, and Caramelized
Onions on a Brioche Bun and served with Seasoned Fries

ENTRÉE-SIZED CLASSIC COBB SALAD

Applewood Bacon, Chicken Breast, Tomato, Chopped Egg,
Crumbled Bleu Cheese, and Chopped Avocado

DESSERT

MINI DESSERT PLATE

BEVERAGES

SECRET GARDEN | 12

Ketel One Botanical, Aperol,
Rhubarb, Lemon, Prosecco

BOTTOMLESS MIMOSA | 25

Our House Champagne mixed
with Orange Juice

BOTTOMLESS BELLINI | 25

Our House Champagne mixed
with your favorite Strawberry,
Peach, or Mango puree

WHITE/RED SANGRIA | 12

Our House favorite wines mixed
to perfection topped with
delicious fruit