



BREAKFAST MENU

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ENTREES

TIDELINE BREAKFAST | 18

Two eggs any style, bacon or sausage, skillet potatoes, choice of bread

BRANDON'S OMELETTE | 18

Braised short-rib, caramelized onion, Montchevre goat cheese, skillet potatoes

PALM BEACH OMELETTE | 15

Grilled asparagus, gruyere, oven roasted tomatoes, skillet potatoes

AVOCADO TOAST | 16

Grilled French country bread, mashed avocado & herbs, petite greens, asparagus, cipollini onion, confit cherry tomato

BAGEL & CURED SALMON | 17

Beet & horseradish cured applewood smoked salmon, pickled red onion, caper berries, petite greens, crème fraiche, choice of bagel

SHORT STACK | 15

Buttermilk Pancakes served with Vermont maple syrup. Choice of berry compote or Nutella

BANANA FOSTER STUFFED FRENCH TOAST | 16

Caramelized bananas, Myers rum, enrobed with granola, powdered sugar, Grand Marnier crème anglaise

YOGURT PARFAIT | 12

Vanilla yogurt, granola, fresh berries

MCCANN'S IRISH STEEL-CUT OATMEAL | 14

Almond milk, golden raisins, brown sugar, cinnamon

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BUTTER CROISSANTS | 7

PAIN AU CHOCOLATE CROISSANTS | 8

LOCAL MINI APPLE CIDER DONUTS | 11

BAGEL, TOAST, ENGLISH MUFFIN | 5

GREEK, VANILLA, OR PLAIN YOGURT | 7

FRESH FRUIT & BERRIES | CUP 9 | BOWL 13

APPLEWOOD SMOKED BACON | 5

CHICKEN & APPLE SAUSAGE | 5

SKILLET POTATOES | SMALL 9 | LARGE 13

BEVERAGES

FRESH ORANGE & GRAPEFRUIT JUICE | 6

CRANBERRY, APPLE, PINEAPPLE,

TOMATO JUICE | 5

FRUIT SMOOTHIES | 8

TAZO TEA SELECTION | 5

FRESHLY BREWED COFFEE | 5

ESPRESSO | 6

CAPPUCCINO & LATTE | 7

BRANDON'S SUNDAY BRUNCH BUFFET

Available Sundays 7AM- 2PM

Adults | 29 Children | 12

Bottomless Mimosas \$20 & Bottomless Bloody Marys \$25

Parties of 6 or more are subject to a 20% Service Charge

For guests with food allergies or specific dietary requirements, please ask to speak to a server.

*Consuming raw or undercooked eggs or meat may increase your risk of foodborne illness.