



# Brunch Bill of Fare

## Riverside Hot Brown

pulled smoked chicken, pork belly, marinated green tomato,  
english muffin, poached egg, beer cheese mornay

\$14

## Crab Cake

lump crab with panko, ratatouille, bernaise aioli, avocado, polenta  
served with choice of fingerlings, seasonal salad or fruit

\$16

## Queen City Breakfast Sandwich

open faced pulled pork, crispy goetta,  
house pickled vegetables, fried egg with basil pesto, pretzel bun

\$12

## Yogurt Parfait

seasonal fruit, Greek yogurt, toasted almond granola, figs,  
dried apricots, quinoa and agave nectar drizzle

\$9

## Bluegrass French Toast

cinnamon & ginger custard toasted challah, seasonal berries,  
cocoa dust, peach-bourbon syrup

\$11

## Eggs Benedict

(choose from the options below, all served over an english muffin topped with poached eggs)

\*spice rubbed smoked salmon, caramelized onion, boursin, spinach \$12

\*roasted eggplant, grilled peppers, stewed greens, halloumi cheese \$11

\*sliced tenderloin, sautéed mushrooms, asparagus, grainy mustard \$14

## View Top Omelettes

(with a choice of polenta, greens, or fingerling potatoes)

greek - artichokes, tomatoes, olive tapenade, halloumi cheese, spinach \$10

fresh catch - choice of shrimp or crab, broccoli, corn, peppers, white beans \$12

mediterranean - merguez sausage, garbanzo, peas, greens \$11

## Frittata

offering changes weekly

with choice of: greens with house vinaigrette, polenta,  
seasonal fruit, or crispy potatoes

(\$ Market Price)

# Brunch Mains

## Quinoa Medley

sauté of quinoa, roasted beets, mixed mushrooms, green beans,  
avocado, house ginger vinaigrette  
\$12

## Nicoise Salad

\*seared tuna loin, olive tapenade, fingerling potatoes, french green beans,  
deviled egg salad, green goddess pesto  
\$16

## Chicken Salad

pulled chicken, mesclun greens, cranberries, chickpeas, apples, chimichurri  
\$14

## Viewtop Burger

\*ground tenderloin, caramelized onions, herbed goat cheese, pork belly and tomato  
Served with fingerling potatoes and smoked paprika aioli  
\$15

## Breakfast Meats

goetta \$4  
pork belly \$4  
merguez sausage \$5

## Sides

polenta \$3  
seasonal fruit \$4  
crispy potatoes \$3  
greens with house vinaigrette \$4

\*\*option to substitute marinated tofu vegan option  
or pescatarian option (shrimp or crab) on any meat dish for \$3/\$6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness



