

Wildwood Sunday Brunch

WELCOME! Relax and enjoy our Wildwood Sunday Brunch... starting with warm breakfast pastries and seasonal fresh fruits... and culminating with our featured brunch entrees. We take great pride in serving only the freshest quality ingredients.

Classic Eggs Benedict

Two toasted English muffins topped with grilled smoked ham, two poached farm fresh eggs and homemade hollandaise sauce and served with skillet roasted red skin potatoes.

Blueberry Buttermilk Pancakes

A tall stack of three light and fluffy flapjacks, loaded with fresh plump blueberries, served with warm maple syrup and crisp apple-wood smoked bacon.

Grand Marnier French Toast

Three slices of thick Texas toast soaked in our rich Grand Marnier and cinnamon laced batter and cooked on the griddle until golden, served with lingonberry jam, a dusting of powdered sugar, warm maple syrup, crisp apple-wood smoked bacon and skillet roasted red skin potatoes.

Green Eggs and Ham

Just what the doctor ordered... two toasted English muffins topped with creamed spinach blended with fresh crabmeat, topped with two poached farm fresh eggs, and béarnaise sauce, served with ham steak and skillet roasted red skin potatoes.

Smoked Salmon Omelet

Delicious cold smoked salmon blended with three farm fresh eggs, French goat cheese and fresh herbs, cooked until light and fluffy and served with a toasted English muffin.

Huevos Rancheros

Three fried farm fresh eggs served with warm corn tortillas, refried black beans, pico de gallo and melted Monterey Jack cheese, skillet roasted red skin potatoes and rancheros sauce served on the side.

The Garden of Eaten Frittata

A seasonal blend of roasted vegetables, combined with whipped farm fresh eggs, topped with goat cheese and baked in a skillet, served with an all vegetable marinara sauce, skillet roasted red skin potatoes and English muffin.

Wildwood Quiche du Jour

Delicate, buttery pastry filled with fresh eggs, cream and seasonal ingredients for a traditional favorite served with skillet roasted red skin potatoes and a petite field green salad.

Wildwood Steak and Eggs

Top sirloin of beef grilled to order, topped with two poached farm fresh eggs and béarnaise sauce, served with toasted English muffin, skillet roasted red skin potatoes and vegetables du jour.

Crab Cakes

A delicious combination of delicate lump crabmeat and sweet shrimp, blended with red peppers, scallions and seasoned breadcrumbs, served over mixed greens, crispy shoestring potatoes and a Dijon mustard sauce.

Chicken Salad Croissant

All white meat chicken, blended with granny smith apples, sun-dried cherries and toasted almonds, on an all butter croissant, served with fresh fruit and our homemade chips.

Petit Prime Rib of Beef

12 oz prime rib beautifully roasted with au jus and horseradish cream sauce and vegetable du jour.

Wildwood Catch of the Day

Please ask your server about today's fresh fish selection and special preparation.

All entrées are accompanied by a basket of fresh breakfast pastries and a seasonal fresh fruit cup.

Additional Selections –

Freshly squeezed juices

Hot coffee or tea

Cappuccino or latte

Bloody Mary, Mimosa or Screwdriver

Apple-wood smoked bacon

Country ham steak

Skillet roasted red skin potatoes

Additional pastry basket

For a lower calorie, cholesterol and fat choice, substitute farm fresh eggs with Egg Beaters™.

Please inform your server if you have a food allergy.

Consuming raw or undercooked foods may increase your risk of food borne illness.

Menu by Executive Chef Christopher Corby