

Barbarie's  
**Black Angus**  
GRILL



*Brunch*

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**COCKTAILS**

**BELLINIS | BLOODY MARYS | SCREWDRIVERS | MIMOSAS**

**FIRST COURSE**

**TOMATO BRUSCHETTA**

ON GARLIC TOAST WITH BABY MOZZARELLA CHEESE

**CAESAR SALAD\***

WITH APPLEWOOD SMOKED BACON

**HOUSE SALAD**

MIXED GREENS, CRAISINS, CANDIED PECANS, GORGONZOLA  
AND HOUSE VINAIGRETTE

**SECOND COURSE**

**BRIOCHE FRENCH TOAST**

TOPPED WITH WARM PEACHES,  
AMARETTO CRÈME ANGLAISE AND POWDERED SUGAR

**POACHED EGGS OVER ENGLISH MUFFIN\***

ON A BED OF SPINACH AND CRISPY PROSCIUTTO, TOPPED WITH  
HOLLANDAISE SAUCE, SERVED WITH HOME FRIES

**CHEF'S OMELET DU JOUR\***

SERVED WITH HOME FRIES

**BREAKFAST BURGER\***

TOPPED WITH AMERICAN CHEESE, CRISP BACON, AVOCADO  
AND A FRIED EGG ON A TOASTED BUN, SERVED WITH FRENCH FRIES

**SMOKED SALMON ARUGULA SALAD\***

OUR OWN SMOKED SALMON OVER ARUGULA WITH  
RED ONIONS, ROASTED PEPPERS, HOUSE VINAIGRETTE AND  
HORSERADISH CREAM SAUCE, SERVED WITH SCRAMBLED EGGS

**MACARONI AND CHEESE\***

WITH SHRIMP, EDAMAME AND CHERRY TOMATOES

**NY STRIP STEAK\***

SERVED WITH FRIED EGGS, HOME FRIES AND  
BACON WRAPPED GREEN BEANS

**GRILLED SWORDFISH\***

WITH CLAMS, TOMATO AND FRESH BASIL OVER HOMEMADE PASTA

**CHICKEN PARMESAN\***

TOPPED WITH MARINARA SAUCE  
AND MOZZARELLA CHEESE, OVER HOMEMADE PASTA

**CORNED BEEF HASH\***

WITH 3 EGGS OVER EASY

**DESSERT**

SELECT FROM OUR DECADENT DESSERT TRAY

**\$34 PER PERSON**

\*CONSUMER ADVISORY: THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS REDUCES THE RISK OF FOODBORNE ILLNESS.

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