

Barbarie's
Black Angus
GRILL
Brunch

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

GRILLED PORK TENDERLOIN*

SLICED AND SERVED WITH FRIED EGGS,
HAVARTI CHEESE, TOMATO AND HOME FRIES

BRIOCHE FRENCH TOAST

TOPPED WITH WARM PEACHES,
AMARETTO CRÉME 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

PANKO BREADED PORK MEDALLIONS*

SERVED OVER ARUGULA SALAD WITH TOMATO, RED ONION AND
FRESH MOZZARELLA CHEESE WITH LEMON VINAIGRETTE

CHEF'S OMELET DU JOUR*

SERVED WITH HOME 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 SWEET SAUSAGE, EDAMAME AND SUNDRIED TOMATOES

NY STRIP STEAK*

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

GRILLED SWORDFISH*

WITH CLAMS, TOMATO AND FRESH BASIL OVER EGG NOODLES

SHORT RIB HASH*

WITH FRIED EGGS AND HOME FRIES

DESSERT

SELECT FROM OUR DECADENT DESSERT TRAY

\$32 PER PERSON

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