

Drew's Brunch

Brunch Specials

\$3 Mimosas (Pineapple, Peach, Pear, Mango, Guava Nectar, or Orange)

\$7 House Bloody Mary | \$7 Brunch Fruit Martini

\$10 BYOBB, Build-Your-Own Bloody Mary Bar, Featuring SVEDKA Vodka

\$5 Homemade Red Sangria

Soups & Salads

Soup of the Day -7-

Tomato Basil Soup -7-

Drew's Pear Salad - Mixed Greens, Grilled Pears, Chopped Chives, Candied Walnuts, Feta Cheese, Cherry Tomatoes, Apple Cider Vinaigrette -8-

Classic Caesar - Romaine Hearts, Tomatoes, Anchovies, Croutons, Caesar Dressing, Balsamic Glaze -8-

Baby Arugula and Kale Salad – Goat Cheese, Hearts of Clementine, Toasted Pecans, Sliced Strawberries, Cherry Tomatoes, Shaved Shallots, Sherry Dijon Vinaigrette -8-

(All Salads Add Grilled Chicken 5.95, Grilled Steak or Salmon 7.95 Extra)

Brunch

Two Eggs any Style - Bacon, Sausage or Ham, Roasted Herb Potatoes, Toast, Fresh Fruit -10-

Breakfast Burrito - Bacon or Sausage, Eggs, Salsa Verde, Sour Cream, Chihuahua Cheese, Served with Roasted Herb Potatoes -12-

Chilaquiles - Corn Tortillas Smothered with Salsa Fresca, Chihuahua cheese, Two Eggs scrambled, Crema, Guacamole & Pico de Gallo -12-

Scrambled Egg Croissant – Scrambled Eggs & Sharp Cheddar on Toasted Buttery Croissant served with Roasted Herb Potatoes -11- **(Add Bacon, Ham, or Sausage 1.95)**

Ham & Cheddar Cheese Omelet – Served with Roasted Herb Potatoes, Fresh Fruit -12-

The Garden Omelet – Onion, Tomato, Mushroom, Peppers, Spinach, Cheddar Cheese & Herbs served with Roasted Herb Potatoes, Fresh Fruit -12-

The Tex-Mex Omelet – Onions, Peppers, Chorizo, Cilantro & Cotija Cheese served with Herb Roasted Potatoes, Fresh Fruit -12-

The Healthy Kitty Omelet – Egg Whites, Chicken, Feta, Spinach, Sundried Tomatoes served with Herb Roasted Potatoes, Fresh Fruit -14-

(Egg Whites Available on all Omelets, add \$1)

Classic Eggs Benedict - Country Ham, Hollandaise Sauce, Herb Roasted Potatoes, Fresh Fruit -13-

Crab Cake Benedict – Fresh Lump Crabmeat, Hollandaise Sauce, Herb Roasted Potatoes, Fresh Fruit -16-

Lox and Bagel - Everything Bagel, Cream Cheese, Tomato, Onion, Capers, Pickle, Fresh Fruit -15-

Steak & Eggs – NY Certified Black Angus, Eggs any Style, Roasted Herb Potatoes, Toast & Fresh Fruit -16-

Classic French Toast- Raspberry Coulis & Fresh Whipped Cream, Fresh Fruit -9-

Buttermilk Pancakes – Blueberry or Banana Pecan, Fresh Fruit -9-

Roasted Salmon BLT - Toasted Ciabatta, Applewood Smoked Bacon, Avocado, Lettuce & Tomato with Tarragon Aioli, Parmesan Truffle or Plain Fries -14-

Drew's Grilled Cheese - White & Yellow Cheddar, Provolone on Buttery Brioche, Served with Tomato Basil Soup -12 - **Add Apple Smoked Bacon & Tomato -14-**

Classic Grilled Steak Melt Baguette, Caramelized Onions, Mushrooms, Sweet & Spicy Mustard, Melted Mozzarella Cheese, Parmesan Truffle or Plain Fries -15-

Halsted Street Burger Certified Black Angus Beef, Canadian Bacon, Maytag Bleu Cheese, Arugula, Mardi Gras Slaw, Parmesan Truffle or Plain Fries -16-

Classic Certified Black Angus Burger Choice of Cheese, Beefsteak Tomato, Brioche Bun & Parmesan Truffle or Plain Fries -15-

Sides

Croissant	3
Everything Bagel, cream cheese	3
English Muffin/Toast	2
Breakfast Potatoes	3
Drew's Fresh Fruit	5
Bacon	3
Sausage	3
Country Ham	3
Guacamole Side (Small/Large)	5/9

Beverages

Orange or Pineapple Juice	3sm / 4lg
Mango, Guava, Pear or Peach Nectar	4
Coffee/Tea	3
Lavazza Cappuccino	3.5
Espresso	2.5/Db1 3
Sodas	3
IBC Root Beer	4
Homemade Fruit Punch	4