

Brunch Menu

Selection of 3, Chilled or Hot

Chilled

Seasonal Florida Fruit

spiced vanilla yogurt

Chia & Oat Parfaits

Greek yogurt, almond butter, chili-cashew granola

Smoked Salmon Toast

vine tomato, egg salad, radish, sprouts, charred sourdough

Avocado Toast

sunny up egg, romesco, pickled serrano, multigrain toast

Maine Lobster Roll

lemon, dill, granny apple, butter brioche

Baby Wedge Salad

crispy bacon, red onions, vine tomato, blue cheese, avocado buttermilk

Grain Bowl

barley, quinoa, goat feta, kale, sun gold tomato, corn, pickled serrano, tahini dressing

Hot

Spinach, Mushroom & Goat Cheese Quiche

green goddess dressing, herb salad

Ham & Melted Onions Quiche

vine tomato, jalapeno, cucumber salsa

Crab Cake Benedict

dilled hollandaise, charred lemon

Shrimp & Grits

tasso ham, jalapeno-cheddar white corn grits

Fried Chicken & Waffles

maple butter syrup, allepo-buttermilk dressing

Bread Pudding French Toast

vanilla, raisin, whisky sauce

BLT

fried green tomato, applewood smoked bacon, pimento cheese, butter lettuce

Breakfast Quesadilla

farm egg, chorizo, pico de gallo, chihuahua, avocado crema

Sides

Select 2

Crispy Fingerling

parmesan, garlic, lemon, chive

Sweet Potato Bacon Hash

parsnip, fennel, red pepper, gala apple

Grilled Asparagus

Florida orange, feta, almond, mint

Corned Beef Hash Browns

grain mustard aioli, sriracha ketchup

Crispy Bacon

Pork or Apple Chicken Sausage

Assorted Mini Breakfast Pastries & Breakfast Breads

Brunch Includes

Joffrey's Regular & Decaf Coffee

cream, sugar, assorted sweeteners

Natalie's Freshly Squeezed Juice



MORTON'S GOURMET MARKET & CATERING

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