

# Brunch Menu

## Baked Goods

Banana Bread \$ 4

Scones \$ 4

Buttermilk Biscuits \$ 4

Muffins \$ 4

## Starters

**Yogurt Parfait** \$ 4

Vanilla Yogurt, Granola, Honey, Fresh Berries

**Fruit and Cheese Plate** Market Price

Fresh Fruit, Select Artisan Chesses, Baguette

## Eggs

**B.Y.O. Omelet or Skillet** \$ 6 ++

Choose from a selection of our ingredients from .25 to .50

**Eggs Benedict** \$ 8 ½ \$ 5

Two Poached Eggs, Ham, English muffin, Hollandaise Sauce, hash browns

**Crab Cake Benedict** \$ 10

Maryland style Crab Cake, Poached Egg, Buttermilk Biscuit, Lemon Hollandaise, Hash Browns

**Eggs Anyway** \$ 6

Two Eggs any style, choice of meat, Hash Browns and toast

**Steak and Eggs** \$ 12

Six ounce Top Sirloin, Two eggs any style, Hash Browns, toast

## Griddle

**Gingerbread Pancakes** \$6

Cinnamon Butter, Pecan syrup

**Sweet Potato Waffles** \$ 6

Cinnamon Butter, Pecan syrup

**Bananas Foster French Toast** \$ 6

Brioche Bread, Caramelized Bananas, Pecan Syrup

**Biscuits and Gravy** \$ 5 ½ \$ 3

House made Buttermilk Biscuits, Sausage Gravy

**Executive Chef, Eric Wilson**

**Charley Creek Inn 111 W. Market Street 260-563-0111**

## In-between

### **Fried Chicken and Waffles** \$ 9

Buttermilk Fried Chicken, Sweet potato waffle, maple gravy

### **Breakfast Wet Burrito** \$ 8

Chorizo, Scrambled Eggs, Hash browns, Cheddar Cheese, Bell Pepper, Flour Tortilla, and Sausage Gravy

### **Good Morning Burger** \$ 10

Eight ounce sirloin patty, Fried Egg, Hash Browns, Cheddar Cheese, French Fries

### **Shrimp and Grits** \$ 10

Ancho rubbed Shrimp, Stone Ground Grits, and Tomato Concasse

## Kettle

### **Steel Cut Oatmeal**

Steel Cut Oats, Dried Fruit Compote, Brown Sugar, Milk  
Cup \$ 4 Bowl \$ 5

### **French Onion Gratin**

Veal Stock, Caramelized Onions, Crouton, Gruyere  
Cup \$ 4 Bowl \$ 5

### **Soup d'Jour**

Rotating Daily Soup  
Cup \$ 4 Bowl \$ 5

## Salads

Dressings: Ranch, French, Apple Walnut, 1000 Island, Raspberry Vinaigrette, House Vinaigrette, Green Goddess, Caesar

### **House** \$ 4

Artisan Lettuce, Carrots, Grape Tomatoes, Red Onions, Cucumbers, Croutons, choice of Dressing

### **Tossed Caesar** \$ 4

Romaine Lettuce, Croutons, Parmesan Crisp, Caesar Dressing

### **Salmon Nicoise** \$ 14

Grilled Salmon, Bibb lettuce, Grape Tomatoes, Red Potatoes, Hard Boiled Eggs, Kalamata Olives, House Vinaigrette

### **Chicken Cobb** \$ 12

Grilled Chicken, Chopped Romaine, Bibb, Endive, Avocado, Bacon, Stilton Cheese, Cucumber, Hard Boiled Egg, Tomato, Chives, *Green Goddess Dressing*

## Lunch

### **Chicken Pot Pie** \$ 10

Braised Chicken, Carrots, Celery, Onions, Supreme Sauce, Puff Pastry Choice of soup or a Side Salad

### **Corned Beef Rubeen** \$ 10

Corned Beef Brisket, Sauerkraut, Swiss cheese, Thousand Island dressing, Rye Bread Choice of French Fries, Sweet Potato Fries, Cole Slaw or Fruit

### **Chicken Salad Wrap** \$ 8

House-made Chicken Salad, Dried Cranberries, Lettuce, Grape Tomatoes Choice of French Fries, Sweet Potato Fries, Cole Slaw or Fruit

### **Pesto Grilled Cheese** \$ 7

Brioche Bread, Gruyere Cheese, White Cheddar, Tomato Jam, Basil Pesto Choice of French Fries, Sweet Potato Fries, Coles Slaw or Fruit

Consuming raw or undercooked animal products may increase your risk of food borne illness