

# Oswego Tea Company

## Brunch Menu

**CHICKEN & WAFFLES...** Crisp Belgium waffle topped with a piece of buttermilk battered fried chicken breast. Served with maple black pepper infused chicken gravy. **\$7.95**

**APPLE & BLEU SALAD...** Local apples, baby spinach, raisins, candied walnuts, & maytag bleu cheese, dressed with house made cider vinaigrette. **\$7.95**

**PUMPKIN PANCAKES...** Triple stack served with southern praline syrup & cinnamon infused whipped cream. **\$6.95**

**CHICKEN & BISCUITS...** Tender boneless breast, local vegetables, & fresh herbs in a rich stew. Served over warm house-made biscuits. **\$6.95**

**BISCUITS & SAUSAGE GRAVY...** House-made sausage cream gravy served over warm biscuits. **\$6.95**

**STRAWBERRY MANGO CREPES...** Warm cheese filled crepes topped with strawberry & mango compote. **\$6.95**

**BANANA, STRAWBERRY, & NUTELLA CREPE...** Strawberry & nutella filled crepe topped with banana brulee & whipped cream. **\$6.95**

**MAPLE GRANOLA...** House-made with fresh fruits, vanilla yogurt & toasted nuts. **\$4.95**

**CRAB STUFFED CREPE...** With shallots & fresh dill, finished with hollandaise. **\$6.95**

**EGGS FLORENTINE...** Poached eggs with fresh baby spinach on an English muffin finished with hollandaise. **\$6.50**

**BISQUE...** Lobster bisque with house-made petite crab cakes, fresh herbs, & crème fraiche served with dressed field greens & fresh baked baguette. **\$7.50**

**TURKEY CLUB...** Oven roasted turkey, bacon, lettuce, and tomato served on three slices of your choice of delicious homemade bread toasted to perfection and served with french fries. **\$7.50**