

Sunday Brunch

Large Plates

VEG Bread Pudding Pain Perdu 12.99

New Orleans style French toast with bourbon custard and an apple raisin compote

"The Big Easy" Benedict 14.99

a warm, freshly baked biscuit, served open faced and topped with our house-made Boudin sausage patties, american cheese, poached eggs, and finished with sauce Hollandaise

New Orleans Style: Add On Fried Oysters \$7 and / or Fried Shrimp \$7

Croque Madame 16.99

house-made brioche layered with sliced tasso ham and Gruyere cheese, seared on a griddle, topped with a fried egg, and finished with Mornay sauce; served with Pommes Frites

Chicken Wings & Waffles 13.99

cold smoked, fried chicken wings served over sweet potato waffles; served with honey butter & jam

GF Hickory Buttered BBQ Shrimp & Grits 19.99

peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices, served over jalapeño cheddar cheese grits

Frittata of the Day M.P.

ask your server for today's Chef Selection

Steak Frites 19.99

grilled Butcher's tender steak served sliced over spicy Cajun boil Pommes Frites and a fried egg

Lyonnaise Salad 10.99

frisée, tossed in a duck fat vinaigrette, served with lardons and topped with a poached egg

Small Sides

Andouille Hash 5

bell peppers, onions, potatoes, Andouille sausage

Ancho Glazed Bacon 5

house-made bacon with an ancho chili glaze

Sweets

Blueberry Buckle 6

blueberry coffee cake with Struesel topping

Bananas Foster Sticky Bun 6

served with a caramel sauce glaze

Beignets 6

Cold Brew Chicory Coffee

Maple Tree Inn Fair Trade Chicory Coffee

Natalie's® Florida Orange Juice

Your Choice: \$5 each

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

VEG Denotes items that are vegetarian.

GF Denotes items that are gluten free.

Please let your server know if you have a severe allergy and / or food intolerance.

Maple Tree Inn
708-388-3461

www.mapletreerestaurant.com