

... Juice ...

ORANGE JUICE
Small \$2.25 Large \$3.99

... Starters ...

(Choose one for 4.99)

GRAPEFRUIT COCKTAIL GF
Fresh sections of grapefruit with mint & organic honey

TOASTED CROISSANT
Spread with cream cheese, shaved prosciutto and fig jam

MELON WEDGE GF
Fresh wedge of melon topped with sliced prosciutto and finished with a fig balsamic reduction

BERRIES N' CREAM GF
Assorted fresh berries with cream

... Appetizers ...

BAKED CRAB & ARTICHOKE DIP
With toasted pita & celery strips 10.99
Substitute gluten free n/c

LOCAL CHEESE DISPLAY
Doe Run Farm variety of cheeses served with whole grain mustard, sundried apricot compote & toasted French bread 9.99
Substitute gluten free n/c

VIETNAMESE SPRING ROLLS
Marinated ground pork, fresh vegetables & bean thread wrapped in dough & lightly fried, with chilled rice pasta & sesame sauce 7.99

FRIED CALAMARI
Tossed with peppers & accompanied by cilantro-lime aioli 9.99

SHRIMP & AVOCADO GF
Tomato "brulee", lemon pepper crusted avocado, curry-lime mayo 9.99

GREATHOUSE GRAVLAX GF
House cured Atlantic Salmon, thinly sliced, served over corn blinis-dill crème fraiche, capers and minced red onion 9.99

SHRIMP LEJON GF
Bacon wrapped & stuffed with horseradish served with a remoulade sauce 9.99

Enjoy a complimentary glass of champagne with brunch.

... Soups ...

WELSH OYSTER STEW
Gently simmered and seasoned to order, topped with a homemade buttermilk & chive biscuit 8.99
Substitute gluten free n/c

BAKED FRENCH ONION SOUP
Topped with two cheeses & baked golden brown 7.00
Substitute gluten free n/c

CHEF'S SOUP OF THE DAY
Chef's selection of the season's best \$ market

... Salads ...

TRADITIONAL CAESAR SALAD
Crisp romaine leaves, grated locatelli cheese & Greathouse crouton 7.99 Petite size 4.99
Gluten free without croutons

SPINACH SALAD GF
Fresh baby spinach, smoked plum tomatoes, sliced domestic mushrooms, poached pear, crumbled bacon and bleu cheese. Served with a raspberry vinaigrette 9.99 Petite Size 5.99

GREATHOUSE COBB SALAD GF
Fresh greens, chicken, bacon, tomato, egg, avocado & blue cheese, with a choice of ranch or blue cheese dressing 10.99 Petite size 7.99

Salad Additions

- Grilled chicken 4.99
- Grilled shrimp 5.99
- Fried oysters 6.99
- Sliced Gravlax 5.99

Sides

- Chef Roland's Potato Pancakes with Greathouse Apple Sauce \$2.99
- Bacon or Sausage \$2.40
- One egg any style \$1.99
- Biscuit & Gravy \$3.50
- Egg dishes accompanied by Chef Roland's potato pancake

... Entrees ...

GREATHOUSE BRIOCHE FRENCH TOAST
Rich brioche dipped in cinnamon custard & grilled with fresh berries & warm Vermont maple syrup 9.99

LOADED POTATO SKINS GF
Crispy potato skins filled with scrambled eggs, crumbled bacon and cheddar cheese 10.99

CREATE YOUR OWN OMELET GF*
Fluffy 3 egg omelet with choice of 3 items: ham, bacon, mushrooms, onions, apples, cheddar cheese & bleu cheese 12.99

GREATHOUSE COUNTRY SPECIAL
Two eggs any style, biscuit with sausage gravy & two fluffy pancakes 13.99

CHEF'S CHOICE PANCAKE STACK
Accompanied by warm maple syrup, bacon or sausage 9.99

GRAVLAX BENEDICT*
Two poached eggs over thinly sliced cured salmon, toasted brioche-dill crème fraiche 12.99

TRADITIONAL EGGS BENEDICT*
Two poached eggs & Canadian bacon on English muffins, topped with Greathouse hollandaise sauce 12.99

CRAB AND EGGS BENEDICT GF
Two poached eggs atop sautéed spinach & a broiled tomato slice, topped with crab meat & orange hollandaise 13.99

QUICHE OF THE DAY
Served with a spinach salad, peppercorn ranch dressing 13.99

STEAK & EGGS GF*
Sliced marinated flank steak with chimichurri, two eggs any style 18.99

NORTH ATLANTIC SALMON*
Pan seared fillet of salmon with curried shrimp & honey glazed walnuts over roasted vegetable Israeli couscous 23.99
Substitute gluten free n/c

FARMHOUSE CRAB CAKE GF*
Jumbo lump crab, pan seared, lightly baked & served with a whole grain mustard sauce 19.99

... *Desserts* ...

Our wonderful desserts are made on the premises

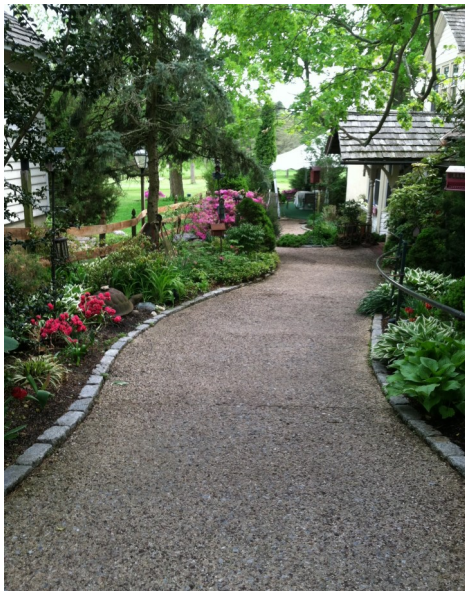
Children's Menu

5—10 years old

Pancakes
French Toast
Scrambled Eggs, Bacon & Potato Pancake
Includes a beverage

\$7.95

Children under 5 eat free



20% gratuity added to parties of 8 or more

**consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase your risk of food borne illness.*

PEACH BERRY CRISP

Served warm with vanilla ice cream & raspberry sauce

CHEF ROLAND'S CHEESE CAKE

New York style with graham cracker crust

KEY LIME PIE

Key West Style

WARM FUDGE NUT BROWNIE

Served warm with vanilla ice cream

CHOCOLATE MOUSSE CAKE

All desserts \$7.00

Assorted Ice Creams and sorbets \$3.50

STEAK NIGHT AT THE GREATHOUSE

Every Monday 5:00-9:00

featuring Prime Rib for 19.99 & all the makings
of a great steak house

LADIES NIGHT

Every Tuesday

1/2 price drinks & select appetizers for the ladies 5:00-7:00

Live Music 6:00-9:00

SEAFOOD NIGHT

Wednesdays starting at 5 PM

Unbelievable seafood specials

Featuring Lobster Tail @ \$25.00

The Tavern menu is always offered

PRIX FIXE DINNERS AT THE FARMHOUSE

SUNDAY AND THURSDAY \$36.00

**The Greathouse
at
Loch Nairn Golf Club**



Champagne Brunch

Served in

COUNTRY ELEGANCE

514 McCue Road,
Avondale, PA 19311

610-268-2235

www.lochnairn.com