

... Juice ...

ORANGE JUICE
Small \$2.25 Large \$3.99

... Starters ...

(Choose one for 4.99)

GRILLED CROISSANT
Topped with cottage cheese & pink grapefruit marmalade

FRESH FRUIT CUP
Blend of fresh cut fruit and fresh mint

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

OATMEAL CAKES
Warm oatmeal cake with ricotta cheese, topped with pumpkin maple butter

... 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. Served with chilled rice pasta & sesame sauce 9.99

FRIED CALAMARI
Tossed with scallions, peppers & Locatelli cheese. Served w/ a cilantro-lime aioli 10.99

SHRIMP & AVOCADO TOWER GF
Diced shrimp & avocado, with a tomato brule and curry lime mayo 10.99

SHRIMP LEJON GF
Bacon wrapped & stuffed with horseradish. Served with a remoulade dip 10.99

Enjoy a complimentary glass of champagne with brunch.

... Soups ...

WELSH OYSTER STEW
Gently simmered and seasoned to order, served with a homemade buttermilk & chive biscuit 9.00
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 croutons 10.99 Petite size 5.99
Gluten free without croutons

SPINACH SALAD GF
Fresh baby spinach, sliced domestic mushrooms, crumbled bacon, toasted almonds, grape tomatoes & bleu cheese.
Served with a maple Dijon vinaigrette 10.99 Petite Size 6.99

GREATHOUSE COBB SALAD GF
Fresh greens, chicken, bacon, tomato, egg, avocado & bleu cheese, with a choice of ranch or bleu cheese dressing 11.99
Petite size 7.99

Salad Additions

Grilled chicken 4.99
Grilled shrimp 5.99
Fried oysters 6.99

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 10.99 Served with warm maple syrup & side of bacon or sausage

BREAKFAST PIZZA
Fluffy scrambled eggs, diced sausage, onions & mushrooms, topped with provolone cheese & marinara sauce 10.99

HOBO GF
Scrambled eggs, onion, mushrooms, bacon & hash browns, topped with cheddar cheese 11.99

CREATE YOUR OWN OMELET GF*
Fluffy 3 egg omelet with choice of 3 items: ham, bacon, mushrooms, onions, apples, cheddar cheese, diced tomato or 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
Your choice of Blueberry, Apple or Chocolate Chip. Accompanied by warm maple syrup, bacon or sausage 10.99

SOUTHERN BENEDICT
Grilled country biscuit topped with poached eggs & sausage gravy 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 petite spinach salad 14.99

FILET & EGGS GF*
Center Cut petite filet with mushrooms & A-2 sauce. Two eggs any style 21.99

NORTH ATLANTIC SALMON GF
Pan seared fillet of salmon, topped with a black bean mango salsa 22.99

FARMHOUSE CRAB CAKE GF*
Jumbo lump crab, pan seared, lightly baked & served with a whole grain mustard sauce 20.99

Children's Menu

5—10 years old

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

\$9.95

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.*

... Desserts ...

Our wonderful desserts are made on the premises

APPLE CRISP

Served warm with vanilla ice cream & caramel 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

Layers of Chocolate mousse & genoise

RICOTTA POUND CAKE

Topped with lemon curd, sliced strawberries & whipped cream

All desserts \$7.00

Assorted Ice Creams and sorbets \$3.50

On site Garden Weddings

Wedding Receptions

Rehearsal Dinners

Anniversary Parties

Golf Outings and more

For more information call our Sales Office

610-268-0824



The Greathouse at Loch Nairn Golf Club



Champagne Brunch

Served in

COUNTRY ELEGANCE

514 McCue Road,
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