

DEPUY CANAL HOUSE

BREAKFAST / BRUNCH

Saturdays 9 to noon Sundays 9 to 2 p.m.

Starters

Croissant with Jam	3.
Biscuits and Pastry with Jam and Butter	8.
Apricot Granola with fresh fruit and whole milk	7.
(see Depuy Canal House brunch menu for more starters)	
Orange Juice	4.

OMELETS

WHOLE EGG PLAIN	6.95	EGG WHITE PLAIN	7.95
with Spinach and mozzarella cheese	2.95	Portobello mushroom and provolone	3.95
Ham and Swiss cheese	3.95	Cranberry and fresh ricotta	2.95

*Three Egg Omelets are served with roasted red pepper puree (no cream),
Potato, Vegetable of the day and Ciabatta bread toast*

NACHO with EGGS and BEEF BOLGONESE (for two) MONTEREY JACK CHEESE
Hummus, Roasted Peppers, Black Olives, Onions and Black Beans 13.95 (vegetarian 11.95)

FAVORITE BREAKFAST

French Toast made with English Bread Pudding and Fruit of the Day	6.95
Scrambled Eggs (2) with Pasta Frittata or Vegetable Frittata	8.95
Poached Eggs (2) in Bolognese Meat Sauce with Pecorino Cheese	9.95
Poached Eggs (2) on Croissant with Wasabi Caviar, Brie Cheese and Tomato	9.95
Poached Eggs (3) in roasted red pepper puree (no cream)	6.95
Quesadillas with Scrambled Eggs Potato, Mozzarella Cheese and Tomatoes	8.95

Extras Bacon 2. Ham 2. Canadian Ham 4.50 Pepperoni or Kielbasa Sausage 2.

THREE COURSE MENU

The price of the entree below includes the following course:

BISCUITS and PASTRIES, BUTTER and JAM - ENGLISH CUSTARD WITH FRESH FRUIT
FRESHLY BREWED MARACAIBO HOUSE BLEND COFFEE, OR CHOOSE FROM A VARIETY OF TEAS

PLEASE NOTE

You may order the first course custard and fruit after the entrée and enjoy a soup or appetizer as a first course lunch

SOUP or APPETIZER

Croissant with Butter and Jam	3.
Apricot Granola with fresh fruit and whole milk	7.
Portobello Mushroom tart with stones ginger wine sauce	12.
Tomato soup with basil, soaked whole wheat bread and tomato salad	6.
Bagel with cured salmon, cream cheese, capers and onions	14.
Caesar Dressed Arugula salad wrapped in rice paper, served with tomato mousse and toast points	8.
Hudson Valley Foie Gras Sautee on black rice tart with duck glaze and maple cream	24.

***** ENTREE *****

BOUFARETTE with CHOICE OF:

HOUSE CURED SALMON or CANADIAN SMOKED HAM
all served with poached eggs, spinach and lemon hollandaise 18.

♦
SALMON FILLET SAUTEED served on RED PEPPER PUREE RISOTTO
with pecorino cheese and mozzarella cheese bruschetta 24

♦
Steamed Pasta (“ Hudson Valley Blue Ribbon Award ”)
CARROT PASTA REEL (2) rolled with RICOTTA CHEESE cut and STEAMED
on Bolognese meat sauce with mozzarella cheese brochette on the side 22.

♦
BEEF TENDERLOIN GRILLED with POTATO and VEGETABLE OF THE DAY
on beef and cranberry glaze (three peppercorn coating) 42.

♦
SOUFFLE PANCAKE and FRENCH VANILLA CREAM
topped with fresh fruit of the day and locally made maple syrup, nutmeg and lemon 18.
Soufflé, expect an extra 15 minute wait

♦ ***** ♦

Served after 12 p.m. — WINES BY THE GLASS — or try

**** FRESH EMPIRIAL (fruit of the day) CHAMPAGNE BELINI ****

A classic recipe from Harry's Bar in Venice Italy, made with white peaches 9. Paul Cheneau Blanc De Blanc
Brut Cava Spain 8. Mimosa made with Fresh Orange Juice 8. Bloody Mary made with Pepper Vodka 8.

Please ask to see the selection from our dessert tray