

HOFBRAUHAUS SUNDAY BRUNCH

A Gourmet Feast featuring the freshest, from-scratch breakfast & lunch items...
Selection varies from week to week but is always bountiful & fresh!

Chef-Manned, Baked that Morning **Meat Carving Station** (Meat varies weekly)
Chef-Manned, **Omelet Station** (with Cheeses, Fresh Meats, and Chopped Vegetables)
Chef -Manned, **Belgian Waffle Station** with Maple Syrup or Warm Fruit Compote, and fresh whipped cream

Eggs Benedict - made to order

Crispy Applewood Smoked Bacon & Country Breakfast Sausage
Hofbrauhaus Original Recipe, Sweet Battered, Thick-Cut Crispy French Toast and our own German Apple Pancakes

Fluffy Frittatas or Quiche of the Day
Orange Scented Cheese Blintzes
German Style Home Fries

Assorted Entree's such as...Veal Piccata, Our famous Sauerbraten, Crab Stuffed Filet of Sole...

Chilled Jumbo Shrimp Cocktail & Smoked Salmon with Capers, Onions, and Tomatoes
Fresh Seasonal Fruit Platter

Classic Salad of the Day with Sides of Creamy Dressing & Rustic Croutons
Our Famous Deviled Eggs
Chef Made Specialty Salads

Assorted Pastries, Muffins, Danish, and Breads

House-baked assorted **desserts** including our Signature Trifle, layer cakes, fruit tarts, chocolate mousse, etc.

While everything else is going up, we strive to keep our brunch affordable

Adults - \$17.99* (includes coffee & tea)
Children 12 & Under - \$9.99* (includes juice)
Children Under 4 - \$2.50* (includes juice)

Brunch Cocktail Specials

Mimosa ~ \$5.00
Bloody Mary ~ \$6.00
Orange or Cranberry Juice ~ \$2.00

Please note: Expanded Holiday Brunches May be Priced Slightly Higher with Menu Items Varying Slightly Due to Seasonal Availability.
In order for us to maintain low pricing, please take only what you can eat, but make as many trips as you like! Sorry - no "doggy bags".

**Prices exclude tax & gratuity
(Gratuity added to parties of 6 or more)*