

**– Mother’s Day Brunch –**



***Traditional Breakfast***

Two farm-fresh eggs served any style, with homemade home fries, choice of toast ..... \$6.95  
 Add a side of applewood bacon, sausage or ham ..... \$8.95

***Farmer’s Poached Eggs***

Two farm-fresh eggs, gently poached and placed on a toasted English muffin topped with Chef’s choice sautéed seasonal vegetables, finished with a creamy hollandaise sauce and served with a side of home fries ..... \$10.95

***Baked French Toast Praline***

Fresh Challah bread dipped in farm-fresh egg batter and baked with toasted pecans and homemade caramel, then topped with freshly whipped cream. Served with locally produced maple syrup ..... \$9.95  
 Add a side of applewood bacon, sausage, or ham ..... \$11.95

***Crepes a la Fraise***

Three crepes stuffed with strawberries and mascarpone, topped with freshly whipped cream, and served with your choice of breakfast meat **or** fresh fruit salad ..... \$10.95

***Breakfast at the Doughnut Shop***

Whipped cream cheese laced with lemon curd and poppy seeds, stuffed inside fresh ILF cider doughnuts. Finished with a raspberry drizzle and served with your choice of breakfast meat **or** fresh fruit salad ..... \$10.95

***Children’s Brunch***

Served with milk, apple juice, or apple cider ..... \$6.95  
 Scrambled egg, bacon, toast, and fruit  
 Cinnamon French Toast sticks with bacon or sausage  
 Short stack (two) pancakes with bacon or sausage

**– Mother’s Day Lunch –**

***Homemade Soup***

Traditional		Creamy
French Onion	- or -	California Vegetable
Cup - \$4.00	-	Bowl \$5.00

***Greens and Beans***

Spinach, kale and escarole sautéed with minced garlic and tender cannellini beans, finished with a sprinkling of fresh Parmesan cheese. Served with crusty French Batard bread with our own herbed butter ..... \$9.95



***Chicken Cordon Bleu***

All natural chicken breast, stuffed with thinly sliced ham and Swiss cheese. Served with creamy mashed potatoes and fresh asparagus ..... \$12.95

***Quinoa Stuffed Peppers***

Colorful bell peppers sliced in half and stuffed to the brim with quinoa flavored with onions, garlic, salsa, black beans and corn. Topped with sliced avocado and served with assorted freshly prepared garnishes ..... \$9.95

***Black Creek Ciabatta***

Roast beef, sautéed peppers and onions, and Swiss cheese on a rosemary ciabatta roll, served au jus with pasta salad ..... \$11.95

***Springtime Vegetarian Lasagna***

Asparagus, sautéed zucchini, yellow squash, onions, carrots, red peppers, and fresh spinach, layered with homemade white sauce. Served with a garden salad ..... \$12.95

***Children’s Lunch***

Served with milk, apple juice, or apple cider ..... \$6.95

Chicken Fingers  
Cheese Pizza

Hot Dog  
Grilled Cheese



*As always, the Yellow Rock Café makes every effort to support New York State farmers and regional food producers by choosing their products for this menu.*

*Many of our offerings are vegetarian and/or gluten-free, or can be adapted to meet those dietary choices. Gluten-free bread and crackers are available upon request for a small additional charge.*