

# 10 THOMAS RESTAURANT

Executive Chef: Luca De Marchis

## appetizers

### shrimp and grits

coconut grits  
topped with two jumbo shrimp  
and pineapple chutney  
\$10

### deviled eggs

curry scented deviled eggs  
topped with candied pecans  
over a bed of baby arugula  
\$8

### baked brie

baked brie cheese wrapped in puff pastry  
served with baby frisée, raspberry  
compote and ciabatta croutons  
\$12

### yogurt parfait

layers of fresh fruit, honey greek yogurt,  
granola and pomegranate reduction  
\$9

### fruit plate

selection of seasonal fruit and berries  
\$9

## desserts

### apple tart

warm apple tart topped  
with vanilla bean gelato  
and caramel sauce  
\$8

### flourless chocolate brownie

warm flourless chocolate brownie  
served with s'mores ice cream,  
chocolate and caramel sauce  
\$8

### ice cream sundae

layers of brownie, vanilla bean gelato,  
chocolate syrup and whipped cream topped  
with maraschino cherry and waffle pirouette  
\$8

## beverages

### orange crush

stoli ohranj vodka,  
fresh squeezed orange juice, sprite  
\$9

### patron brunch margarita

patron tequila, cointreau, fresh lime juice  
\$9

### st basil cocktail

beefeater gin, st germain liqueur, basil,  
fresh squeezed grapefruit and lemon juice  
\$9

## main course

### eggs benedict

served with roasted potato wedges and baby arugula salad  
two fresh poached eggs, english muffin, hollandaise sauce  
and your choice of:  
crab cakes \$21                      canadian bacon \$15  
smoked salmon \$16                      sautéed spinach \$14

### salmon salad

grilled salmon, mixed greens, sliced potatoes, cucumber, radishes,  
cherry tomatoes and pesto vinaigrette  
\$16

### steak and eggs

seared prime ny steak over hash brown potatoes, topped with  
two eggs any style; served with roasted roma tomatoes  
\$24

### fish and chips

beer battered cod fish filet, french fries, tartar sauce  
and lemon wedges  
\$18

### avocado sandwich

toasted challah bread topped with avocado salad, one over-easy egg,  
baby arugula and crispy onions; served with watermelon salad  
\$13

### breakfast burger

8 oz patty wrapped in fried eggs, shredded lettuce, tomatoes,  
pickled onions and choron sauce  
\$15

### kale salad

baby kale, bulgar, blueberries, toasted cashews, shaved parmesan  
and ranch dressing  
\$13

### bananas foster french toast

challah bread french toast, banana foster and vanilla whipped cream  
\$16

### texas chicken salad

spicy marinated chicken breast, chopped romaine, roasted corn,  
fried tortilla and ranch dressing  
\$14

### omelet your way

three egg omelet with your choice of toppings: red pepper, green  
pepper, red onions, mushrooms, spinach, bacon, ham, goat cheese  
and monterey jack cheese; served with yukon gold potato wedges  
and baby arugula salad  
\$15

add a bottomless **mimosa** or **bloody mary** to your brunch  
two hour time limit  
\$15

add **pepper crusted bacon** to your dish  
\$4