

Sunday Brunch

Fall/Winter 2022-23

SMALL PLATES

Wood Fired Smoked Salmon Artichoke Dip | \$13.25

Toasted Garlic Bagel Chips

*Substitute GF Crackers + \$2

Fried Brussel Sprouts | \$8.50 *GF *VE

Pepper Relish Vinaigrette

Potato Cakes | \$12.25

Sour Cream, Cheddar, Scallion, Bacon

Seasonal Local Greens Salad | \$8 *GF

Local Berger's Green House Hydroponic Greens, Cucumber, Radish, Tomato, House Vinaigrette

Caesar Salad | \$10

Chopped Romaine, Shaved Parmesan, Crumbled Croutons, & House Caesar Dressing with Parmesan Crisp

+Add Anchovies +\$2 for two

She Crab Soup | \$13.25

Lump Crab, Sherry Finish

Wood Fired Chicken Thighs | \$15

Dry Rub, Balsamic BBQ, Crispy Seasoned Potato Skin Ribbons

Truffle Fries | sm \$6.50 / lg \$8.50

Fried Arugula, Parmesan, Lemon Basil Aioli

A LA CARTE

Apple Wood Smoked Bacon | \$4

Breakfast Potatoes | \$4

Toasted English Muffin | \$3

Fresh Fruit | \$4

Parmesan Grits | \$5

Egg (your way) | \$2

Egg Whites (2) | \$4

BRUNCH

Classic Benne | \$12

English Muffin Topped with Canadian Bacon, Poached Eggs, & Hollandaise Sauce

Crab Cake Benne | \$18

English Muffin Topped two 1.5 oz Crab Cake, Poached Egg, Spinach, & Hollandaise Sauce

Potato Cake Benne | \$15

House Potato Cakes, Poached Eggs, Arugula, Pickled Onion, Bacon Lardons, & Hollandaise

Cheese Steak Benne | \$18

English Muffin Topped with Cheddar, Shaved Prime Rib, Peppers, Onions, Poached Eggs, and Hollandaise

Charleston Shrimp & Grits | \$16

Poached Shrimp with Sautéed Bacon, Garlic, Celery, Onion, Bell Pepper, & Finished in a White Wine Butter Sauce Served over Parmesan Grits

Southern Fried Chicken & Waffles | \$14.50

Buttermilk Fried Chicken, Waffles,

Choice of PA Maple Syrup OR Hot Honey

Both +\$2

Crème Brûlée French Toast | \$12

Side of Fresh Fruit

Zoey's Pancakes (3) | \$11

Cottage Cheese and Wheat Germ Pancakes with PA Maple Syrup and Side of Fruit. Heart Healthy, Child Requested (daily).

Greg's & Eggs | \$9.25

Two Eggs your way, Toasted English Muffin, Breakfast Potatoes Sautéed with Peppers and Onions, & Side of Bacon

Spicy Brunch Bowl | \$14.50

Rice, Black Beans, Chorizo, Peppers, Onions, Fried Eggs, Cheddar, Pico de Gallo, Salsa Verde

Plant Based Brunch Power Bowl | \$12.25

Rice, Black Beans, Mushrooms, Spinach, Peppers, Onions, Pico de Gallo, Baja Sauce

#Letsdaydrink #BrunchwithBasil #Momosa

Bottle of Bubbles with a Side of Orange Juice | \$29

Korbel Brut

Coffee Flights | \$12

Boil Line Nitro Cold Brew. Spiked & Seasonally Flavored with House Made Flavored Creamer

\$9 Non-alcoholic

Classic Mimosa | \$3

Apple Cider Mimosa | \$7

Bloody Mary | \$11

House Mix, Big Springs Vodka, Celery Stick, Lemon

Basil Bloody Mary | \$15

Grey Goose Vodka, Celery Stick, Lemon, Hot Sauce
Pipette, Olive, Bacon

French Pressed Boil Line Coffee | sm/\$6 lg/ \$8

Nitrogen Boil Line Cold Brew Coffee | \$4.50

Boil Line Kombucha | \$4

Assorted Mighty Leaf Herbal Tea | \$3

Seasonal Iced Coffee | \$4

Spike + \$4

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Root Beer, Lemonade, Unsweetened Tea, Raspberry Tea | \$3

Smeraldina Sparkling Artesian Water \$9/Liter

Wood Fired Neapolitan Style Pizza

Breakfast Pizza | \$14

Bacon, Potatoes, Eggs, Hollandaise Drizzle

Zoey Pie | \$12.50

House Sauce and Mozzarella

Take Me To Italy | \$15.50

Garlic Olive Oil, Fresh Mozzarella, Prosciutto, Arugula, & Balsamic Reduction

Truffled Forager | \$14.50

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$14

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$14.50

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$14.50

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Prime Rib | \$18.50

Boursion Cheese, Mozzarella, Prime Rib, Caramelized Onions, Banana Peppers

Meatball | \$16.25

House Red Sauce, Mozzarella, Herbed Ricotta, Mini Meatballs, & Fresh Basil

\$2.50 Each Additional Topping

Substitute for GF shell + \$5

***Substitute for Liquid Vegan Mozzarella + \$4 (contains nuts)**

Check out The Market for Chef Prepared Retro Style TV Dinners and Flash Frozen Pizza!

Follow us for upcoming events & specials!
@basilwoodfired

No one wants to cook dinner after Sunday Brunch!



There will be an automatic 20% gratuity applied to all parties six guests & over

\$2.00 per person cake cutting fee for outside cakes/desserts *Check may not be split more than four ways per table*

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes**

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GF Items may be cross contaminated (fryer, wood fired oven), please discuss the severity of your Gluten Intolerance with your server.