

# Sunday Brunch

*Spring/Summer 2022*

## SMALL PLATES

### Wood Fired Creamy Lump Crab Dip | \$14

House Crostini

### Fruit & Yogurt Bowl | \$7 \*V

Fresh Fruit, Greek Vanilla Yogurt, Granola & Chia

### Fried Brussel Sprouts | \$8\*GF \*VE

Pepper Relish Vinaigrette

### Potato Cakes | \$12

Sour Cream, Cheddar, Scallion, Bacon

### Truffle Fries | \$6/sm \$8/lg

Fried Arugula, Parmesan & Lemon Basil Aioli

### Strawberry Salad | \$9 \*GF

Local Berger's Green House Hydroponic Greens,  
Pickled Red Onion, Candied Walnuts, Crumbled Feta Cheese,  
Balsamic Vinaigrette

### Caesar Salad | \$9

Chopped Romaine, Shaved Parmesan, Crumbled Croutons,  
& House Caesar Dressing, Parmesan Crisp  
+Add Anchovies +\$2

### Fresh Orange Juice | \$4

### French Pressed Coffee | sm/\$6 lg/ \$8

### Assorted Mighty Leaf Herbal Tea | \$3

### Seasonal Iced Coffee | \$4

*Spike + \$4*

## A LA CARTE

Apple Wood Smoked Bacon \$4

Breakfast Potatoes \$4

Toasted English Muffin \$3

Fresh Fruit \$4

Parmesan Grits \$4

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 4 oz Crab Cake, Poached Egg, Asparagus, & Hollandaise Sauce

### Potato Cake Benne | \$15

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

### Steak & Eggs | Market Price

Sirloin Filet, Chimichurri, Sunny Side Up Eggs,  
Breakfast Potatoes

*\*Upgrade to a 15 oz ribeye or 7 oz Filet Mignon add +  
Market Price\**

### Southern Fried Chicken & Waffles | \$14

Buttermilk Fried Chicken, Waffles,  
Choice of PA Maple Syrup OR Hot Honey  
Both +\$2

### Big Jim's Little Burgers | \$14

Two Sliders with American Cheese, Fried Onions, Pickles,  
House Sauce, Served with Fries

### Crème Brûlée French Toast | \$11

Side of Fresh Fruit

### Greg's & Eggs | \$9

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

### Spicy Brunch Bowl | \$12

Breakfast Potatoes, Sausage, Peppers, Onions,  
Tomatoes, Fried Eggs, Siracha and Sour Cream Drizzle

#Letsdaydrink #BrunchwithBasil #Momosa

**Mimosa Flights | \$12**

Traditional and Two Seasonally Inspired

**Classic Mimosa | \$3**

**Specialty Mimosa | \$6**

**Bloody Mary | \$8**

House Mix, Big Springs Vodka, Celery Stick, Lemon

**Basil Bloody Mary | \$13**

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

**Irish Coffee | \$8**

**Big Springs Bourbon Cream | \$7**

**Fresh Orange Juice | \$4**

**French Pressed Rothrock Coffee | sm/\$6 lg/ \$8**

**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 | \$11**

House Sauce and Mozzarella

**Take Me To Italy | \$15**

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

**Truffled Forager | \$14**

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

**Caprese | \$13**

House Sauce, Fresh Mozzarella, and Basil

**Charlie's Choice | \$14**

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

**Savannah's Select | \$13**

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

**Prime Rib | \$18**

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

**Meatball | \$16**

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

\*\$2.50 Each Additional Topping\*

\*Substitute for GF shell + \$4\*

\*Substitute for Vegan Mozzarella + \$3 \*

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

No one wants to cook dinner after Sunday Brunch!

Follow us for upcoming  
events & specials!  
@basilwoodfired



\*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\*\*