

# Sunday Brunch

## GOOD MORNING!



**Bloody Mary** 8. **Big Daddy Bloody Mary with a Shrimp!** 9.50  
**Bacon Daddy** with a slice of Crisp Bacon 8.50 **Absolut Mary** with Absolut Peppar Vodka 8.50

**\*\* Grand Monadnock Mimosa \*\***

**Champagne & OJ topped with Grand Marnier in a tall iced glass 8.50**

**Alexis Champagne & Cranberry Juice** 7. **Flowering Mimosa** Champagne & Sweet Hibiscus Flower 7.50  
**Villa Jolanda Prosecco Split** 9. **Sunflowers Mimosa** Champagne, OJ & Grenadine 7.



### Entrées

**Eggs any style\*** 7. *Served with Home Fries & Toast*  
 with Bacon 8. with Canadian Bacon 9.

**Steak 'n Eggs\*** 14. *Served with Home Fries, Steak done to order, eggs any style*

**Today's Quiche** 8.50 *Accompanied by sweet bread & fruit (add a fresh green salad for +3.50)*

**Belgian Waffle with Strawberries & Whipped Cream** 9.

*With choice of Bacon or Sausage*

**Large Pancake** 9. *Served with choice of bananas, blueberries, strawberries or chocolate chips or combo of above with whipped cinnamon butter & choice of bacon or sausage*

**French Toast** 9. *Served with whipped cinnamon butter & choice of bacon or sausage*



### Black-Eyed Susan Cocktail

Vodka, Bacardi Gold, pineapple & orange juices and splash of Grand Marnier 9.



### Traditional Eggs Benedict\* 9.

*Served with Home Fries*

Poached eggs on English muffin with Canadian bacon & Hollandaise

**Eggs Sunflowers** 9.50 *Served with Home Fries*  
 Two poached eggs on English muffin with spinach, Canadian bacon & Hollandaise

**California Benedict** 10.50 *Served with Home Fries*  
 Two poached eggs on English muffin with smoked salmon, avocado & Hollandaise

**Key West Benedict** 14. *Served with Home Fries*  
 Two poached eggs on English muffin with two lump crab cakes & Hollandaise

**Italian Benedict** 10. *Served with Home Fries*  
 Two poached eggs on English muffin with thinly sliced prosciutto, a hint of oregano & Hollandaise

**Provençal Benedict** 10. *Served with Home Fries*  
 Two poached eggs on English muffin with grilled tomato slices, garlic, olive oil, basil & Hollandaise

**Irish Benedict** 9.50 *Served with Home Fries*  
 Two poached eggs on English muffin, our homemade hash & Hollandaise

**Omelet\*** *Served with Home Fries & Toast* 3 eggs - 8.75 2 eggs - 8.

**Greek Omelet** with Feta, Kalamata Olives, Tomatoes & Spinach

**Fresh Herb Omelet** with Cheddar

**Western Omelet** with Ham, Onions, Peppers & Cheddar

**Smoked Salmon Omelet** with Capers, Onions, Dill & Swiss

**Chorizo Omelet** with Spicy Portuguese Sausage, Onions & Cheddar

**Mexican Omelet** with Cheddar, Jalapeño Peppers, Tomato, Onion, Sour Cream & Salsa

**Mushroom & Cheddar Omelet**

**Goat Cheese Omelet** with Vermont Chevre, Tomato & Basil

**Veggie Omelet** with Cheddar, choose 3 vegetables: spinach, mushrooms, onion, tomatoes or peppers

**Egg White Omelet** with choice of fillings above

*We serve local Coll's Farm eggs & Morning Star Maple syrup!*

\*The State of New Hampshire, Department of Health & Human Services advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

## Brunch/Lunch Fare

**Soup of the Day** 3.50/cup, 6./bowl

**Baked French Onion** 6.50/crock 4.50/cup

*Entrees below served with white & sweet potato fries  
or a demi green salad*

### Nicole

Turkey, bacon, American cheese with Ranch dressing 9.50

### Grilled Chicken Sandwich

with lettuce, tomato & onion, served on a hearth-baked bun 9.

### Baked Fresh Haddock

Topped with bread crumbs 14.

### Fish & Chips

Fresh haddock lightly breaded & fried with french fries 14.

### Grilled Cheese

Served with a cup of soup of the day or demi green salad 8.

### Reuben

Corned Beef with sauerkraut, melted Swiss & Russian dressing 9.

## Burgers

*Served on a hearth-baked bun with lettuce, tomato,  
onion, pickle and choice of white & sweet potato fries  
or a demi green salad*

### 100% Angus Beef

Grilled to your liking 10.  
add cheddar, American, Swiss or bacon 1.

### Asiago Burger

Topped with an Asiago Almond Pesto &  
Parmesan cheese 10.50

### The Bleubeard

Our most popular burger!  
stuffed with Bleu cheese & topped with bacon 12.

### Alaskan Salmon Burger

Grilled & topped with lemon-caper tartar sauce 9.50

### Garden Veggie Burger

Vegetarian alternative 9.50



## Salads

*Served with crusty bread 12.*

**New Hampshire** Apple, goat cheese, walnuts, golden raisins on baby spinach & our maple vinaigrette 12.

**Greek** Tomato, feta, red onion, basil, Kalamata olives, cucumber with light lemon oil dressing, served on baby spinach 12.

**Gap Mountain Blue** Local blueberries, red onion, pistachios & bleu cheese  
on mixed field greens with our maple vinaigrette 12.

**Farmhouse** Bacon, hardboiled egg, Coastal cheddar, red pepper, onion on baby spinach, choice of dressing 12.

**Garden** Mixed greens, cucumber, cherry tomatoes, carrots 9.

**Winter Pear Salad** Pear, sliced almonds, goat cheese, dried cranberries & light vinaigrette dressing 12.

**Cheshire Salad** Roasted pumpkin seeds, shaved Asiago & balsamic vinaigrette on mixed greens 9.

**Add to any salad: grilled chicken** +4.00 **smoked salmon** +6.00 **grilled shrimp** +6.00

*Dressings: Sesame Ginger, Bleu Cheese, Ranch, Russian, Fat-free Raspberry Vinaigrette, Italian,  
Fat-free Sun-Dried Tomato Vinaigrette, Sunflowers Maple Vinaigrette & Sunflowers Lemon-Curry*

## Sides

**Toasted Bagel with Cream Cheese** 3. with **Smoked Salmon, Tomato & Onion** 11.

**Smoked Bacon or Breakfast Sausage** 2.50 **Homemade Corned Beef Hash** 3.50

**White & Sweet Potato Fries** with catsup or malt vinegar 4. **Home Fries** 2.50

**Berried Treasure (V)** 7. Lowfat Greek yogurt with fresh strawberries & granola

## Plus... Delicious Dessert Selections!

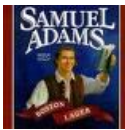
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## Beverages

- Snapple Iced Tea:** Kiwi Strawberry, Peach, Lemon, Diet Lemon 2.50  
**Sodas:** Cola, Diet Cola, Ginger Ale, 7-Up, Club Soda, Tonic 2.50  
**Stewart's Root Beer** 2.50 (Try a **float!** 6.) **Gosling's Ginger Beer** 2.50  
**S.Pellegrino Sparkling Natural Mineral Water** 2.50 **Sparkling Clementina** 2.50  
**Sunflowers Minty Lemonade (seasonal)** 2.50  
**Mug of Hot Chocolate with whipped cream** 2.50 **Mug of Hot Apple Cider (seasonal)** 2.50  
**Bottle of Spring Water** 1.50  
**Milk or Chocolate Milk** Small 1.50 Large 2.50  
**Juices:** Apple, Cranberry, Tomato, Orange, V-8 1.75  
**Pierce Bros Organic Fair-Trade Coffee** 2.75 bottomless cup  
**Espresso** 3. **Americano** 3. **Cappuccino** 3.50 **Mocha Cappuccino** 3.50  
**Caramel Latte** 3.50 **Chai Tea Latte** 3.50  
 Selection of **Republic of Tea Herbal Teas** 2.75 **Iced Tea, Raspberry Iced Tea or Iced Coffee** 2.75

### REGIONAL BREWS



- Award-Winning Woodstock Inn Pig's Ear Brown Ale** 4.50 **Tuckerman Pale Ale** 4.50  
**Sam Adams Boston Lager** 4. **Angry Orchard Crisp Apple** 4. (Gluten-Free)  
**Smuttynose Robust Porter** 4.50 **Dogfish Head 60 Minute IPA** 4.50  
**Bud, Bud Light** 3.50 **Stella Artois** 4. **Buckler (non-alcoholic)** 4.50

### LOCAL

#### Mooselick Brewery, Troy NH



- Moose on the Roof** **Hoof Print Porter** **Velvet-y Antlers**  
 Full-bodied IPA Dark & rich Prize-winning light brown ale  
 16 oz Pint 6.

**SUNFLOWERS HAS A FULL LIQUOR LICENSE**

**\* SUNFLOWERS TO GO \***

All items available for take-out, including treats from our bakery case! ~ ask your server  
Catering for all occasions

### SUNFLOWERS RESTAURANT

21B Main Street, Jaffrey NH 03452

Sunflowers@webryders.net 603-593-3303 www.SunflowersCatering.com

**Lunch** 11-2, 11-3 on Saturdays

**Dinner** Monday, Wednesday & Thursday 5 - 8 Friday & Saturday 5 - 9

Sunday **Brunch** 9 - 3 **Live Music Friday Evening & Sunday Brunch**

*Closed Tuesdays*