

Brunch Menu

Small Plates

Harlequin's Creole Tomato Bisque with Basil & Lump Crab

Served with grilled ciabatta

Cup – 7 Bowl – 10

Loaded Fries

Italian sausage & beef bolognese, melted mozzarella

13

Crab & Crawfish Arancini

Fried risotto balls served over a jalapeno corn cream sauce

18

Burrata

Burrata cheese, prosciutto, melon, arugula, hazelnuts, balsamic reduction

17

Mains

Chicken & Walnut Salad

Mixed greens, grilled chicken, bacon, blueberries, walnuts, grape tomatoes

Choice of: Bleu Cheese, Thousand Island, Poppyseed Vinaigrette, Italian or Balsamic

15

Chicken & Waffles

Three belgian pearl waffles, cajun chicken strips, fresh blueberries, pure maple syrup, jalapeno

blueberry gastrique

17

Chantilly Cream Waffle Flight

Three belgian pearl waffles, fresh chantilly cream, topped with blueberries, strawberries,

blackberries, pure maple syrup

15

Three Cheese Polenta

Your choice of sauteed beef tenderloin tips or six large shrimp with a spicy white wine cream

sauce

20

The Villa Scramble

Scrambled eggs, mushrooms, red onions, red and green peppers, mozzarella, pecan smoked bacon, served over home fries

14

Savory Bread Pudding

Two poached eggs, topped with spicy crawfish cream sauce

20

Steak & Eggs

Grilled hanger steak, home fries, two sunny side up eggs

20

Wild Boar Sandwich

Smoked pulled boar, swiss cheese, green onions, avocado, two eggs over medium, chipotle mayo, served with vegetable chips

18

Kids

Spaghettini & Butter

5

Spaghettini & Bolognaise Sauce

7

Kid's Breakfast

One egg, two strips of bacon, one slice ciabatta bread

7

Chicken & Waffle

One belgian pearl waffle, one cajun chicken strip, pure maple syrup

9

Buy a Round of Drinks for the Kitchen Staff!!

10

Automatic Gratuity of 18% will be added to parties of 6 or more