

The Veranda

R E S T A U R A N T

Appetizers

Breakfast Egg Rolls 10.

Fresh avocados, bacon, egg and cheese

Grand Tradition "Beignets" 8.

Served with mixed berry jam, whipped cream and fresh berries

Spinach and Artichoke Dip 11.

Creamy spinach and artichoke dip topped with melted three cheese blend served with focaccia bread and lavash crackers

Bruschetta 9.

Fresh tomatoes and basil tossed with garlic, olive oil and balsamic vinegar, topped with feta cheese served on asiago cheese bread

Mediterranean Hummus Platter 13.

Red pepper hummus, marinated feta, sweet peppers, artichoke & olive salad, pepperoncini, lavash with a side of focaccia bread

Shrimp Ceviche 14.

Shrimp marinated in a spicy tomato lime broth mixed with tomatoes, cucumber, avocado, red onion and cilantro served in a Tajin rimmed cocktail glass with a side of plantain crisps

Seasonal Soup

French Onion Soup

Bowl 7.

Classic caramelized onion and beef broth soup topped with croutons and melted Gruyere cheese

Brunch Entrées

All entrées include your choice of fresh fruit or potatoes

Wellington Benedict 15.

Canadian bacon and soft herb cheese wrapped in puff pastry, topped with poached eggs and Hollandaise sauce

Crab Cake Benedict 24.

Maryland style crab cakes topped with poached eggs and Hollandaise sauce

Crispy Panko Crusted French Toast 14.

Brioche coated in panko bread crumbs dusted in powdered sugar, topped with whipped cream, candied pecans and fresh berries served with warm maple syrup and Grand Marnier honey butter

Del Rey Avocado Omelet 14.

Fallbrook-grown avocados, pepper jack cheese topped with pico de gallo
add bacon or sausage 2.

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Salads

add Chicken 5.

Classic Caesar 12.

Romaine lettuce, shaved parmesan cheese and garlic crouton with a side of our house made Caesar dressing

Add bacon and egg 2.50.

Spinach and Berry 12.

Baby spinach, raspberries, blackberries, strawberries, feta cheese and candied pecans with a side of raspberry vinaigrette

Arugula and Goat Cheese 13.

Micro green arugula, Arcadian garden greens, candied walnuts, Mandarin oranges, strawberries, blueberries, and goat cheese with a side of avocado balsamic vinaigrette

Traditional Cobb 14.

Grilled chicken, Applewood smoked bacon, hard-boiled egg, tomato, Kalamata olives, cucumber, avocado and bleu cheese crumble served on a bed of romaine lettuce with a side of house made bleu cheese dressing

Lunch Entrees

All sandwiches include your choice of fresh fruit, homemade potato chips, French fries or sweet potato fries

California Wrap 15.

Grilled chicken, romaine lettuce, mixed green, avocado, pico de gallo, chipotle aioli in a sundried tomato wrap

Garden Docent 13.

Avocado, sprouts, lettuce, tomato, cucumber, and Swiss cheese with herb and chive cream cheese served on multi-grain bread

Club Panini 14.

Roasted turkey, shaved ham, Applewood smoked bacon, lettuce, tomato, sharp cheddar cheese and mayonnaise served on lightly pressed torta bread

BLTA 13.

Applewood smoked bacon, lettuce, tomato, avocado and mayonnaise served on multi-grain bread

Prime Rib Sandwich 17.

Shaved prime rib, caramelized onions, smoked gouda cheese with house made horseradish cream served on a ciabatta roll

Estate Burger 15

Two house ground sirloin patties, bacon, lettuce, tomato, bread & butter pickles, your choice of cheese on a brioche bun with Estate sauce

*Gluten free bread upon request
A 2.50 charge will be applied to any split item*

Desserts

Salted Caramel Crunch Cake 6.

Flourless Chocolate Torte 6.

Lemon Berry Mascapone Cake 6.

Root Beer Float 5.

Vanilla Bean Ice Cream with Fresh Berries 3.50.

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R E S T A U R A N T

Brunch Cocktails White Wine

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|---|--|-------|
| Mimosa 8 | Fallbrook Winery, Chardonnay, Fallbrook, CA | 9/27 |
| | Bright Tropical Fruit, Caramel Apple, Baking Spice & Oak | |
| Chambord & Champagne 9 | Kendall-Jackson, Avant Chardonnay, California | 10/30 |
| | Pineapple, Green Apple, Meyer Lemon, Light Oak Finish | |
| Screwdriver 8 | New Age Vino, Blanco, Argentina | 8/24 |
| | Tropical Fruit & Floral Aromas | |
| Bloody Mary 9 | Fallbrook Winery, Rose, Fallbrook, CA | 9/27 |
| | Papaya, Cantaloupe & Wild Strawberry | |
| <i>Signature</i> Sangria 9 | Tenuta Carretta, Moscato, Italy | 9/27 |
| | Elegant Floral Aromas with Notes of Peach & Apricot | |
| Sparkling Orchid 9 | Ferrante, Pinot Grigio, Italy | 8/24 |
| Sparkling white wine with lime over ice | Crisp, Fresh, Fruity with Hints of Hazelnut | |
| | Fallbrook Winery, Sauvignon Blanc, Fallbrook, CA | 9/27 |
| | Crisp, Grapefruit, Tropical Fruit & Oak | |

Beverages Red Wine

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| Fountain Drinks 3 | Rosatello, Rosso Sweet Red, Italy | 8/24 |
| Coke, Diet Coke, Sprite, Dr. Pepper | Chilled, Honeyed Fruit, Berries, Rose Petals & Currant | |
| | Murphy Goode, Pinot Noir, California | 9/27 |
| Iced Tea 3 | Black Cherry, Vanilla and Oak | |
| | Fallbrook Winery, Merlot, Fallbrook, CA | 9/27 |
| Hot Tea 3 | Cassis, Bramble, Plum, Cedar & Licorice | |
| | Fallbrook Winery, Cabernet, Fallbrook, CA | 9/27 |
| Coffee 3 | Black Cherry, Cassis, Plum & Vanilla | |
| | Kendall-Jackson, Cabernet, California | 12/36 |
| Lemonade 3 | Black Cherry, Blackberries, Cassis, Cedar & Vanilla | |
| | Fallbrook Winery, Red Blend, California | 10/30 |
| Arnold Palmer 3 | Red Cherry, Currant, Dark Fruit, Vanilla | |
| | Padrillos, Malbec, Argentina | 11/33 |
| San Pellegrino Sparkling Water 4 | Plum, Cherries, Dried Berries & White Peppercorn | |
| Bottled Root Beer 4 | | |

Beer by the Bottle

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| Corona | 6 |
| Lost Coast Tangerine | 6 |
| Newcastle | 6 |
| Alesmith .394 | 6 |
| St. Pauli Girl (N.A.) | 6 |

Beer on Draft

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| Bud Light | 6 |
| Blue Moon White | 6 |
| Stella | 6 |
| 805 Blonde Ale | 6 |
| Stone IPA | 6 |
| Ballast Point | 7 |
| <i>"Sculpin" IPA</i> | |

Sparkling Wine

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| NV Grand Tradition Private Label, Almond Champagne, CA | 9/27 |
| NV Grand Tradition Private Label, Chamberrie Champagne, CA | 9/27 |
| NV Elysee, Sparkling Brut, France | 8/24 |
| NV Benvolio, Prosecco, Italy | 10/30 |
| NV Martini and Rossi Asti, Italy | 35 B / 60 1.5 L |
| NV Veuve Clicquot Yellow Label, France | 85 B / 150 1.5 L |
| 2006 Dom Perignon 750ml | 225 B |
| 2005 Dom Perignon 1.5L | 575 B |

Desserts

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|----------------------------|---|---|------|-----------------------------|---|
| Salted Caramel Crunch Cake | 6 | Flourless Chocolate Torte | 6 | Lemon Berry Marscapone Cake | 6 |
| Root Beer Float | 5 | Vanilla Bean Ice Cream with Fresh Berries | 3.50 | | |

Before placing your order, please inform your server if a person in your party has a special dietary need (i.e. Gluten Free, allergy etc.)
During this time - cashless transactions encouraged and condiments available upon request