

# SUNDAY BRUNCH

## Pastas

### SPAGHETTI AND MEATBALLS

House made meatballs over spaghetti pasta and our house made marinara sauce

**Half 10 Dinner 15**

*Wine: Pinot Noir or Raven Rouge*

### THREE MEAT LASAGNA

Layers of beef, sausage and pepperoni, ricotta cheese with our house marinara sauce topped with mozzarella cheese **16**

*Wine: Raven Rouge or Syrah*

### CARBONARA\*

Your Choice of Chicken, shrimp or steak tossed with peas, onions, mushrooms and bacon tossed with alfredo sauce and penne pasta **Half 10 Dinner 16**

*Wine: White Raven or White October*

### CHICKEN PICATTA

Egg dipped and pan fried chicken breast in a lemon caper butter sauce with linguini pasta

**Half 10 Dinner 16**

*Wine: Chardonnay or Riesling*

### EGGPLANT PARMESAN

Fresh eggplant, hand breaded and fried golden brown served over an herbed pappardelle pasta with our house marinara sauce, mozzarella cheese and fresh basil **Half 10 Dinner 16**

*Wine: Mad Raven or White Merlot*

### LOBSTER MAC AND CHEESE

Maine lobster and bacon tossed with a beer cheese sauce and cavatappi pasta **16**

*Wine: White Raven or Autumn Interlude*

### CHESAPEAKE BAY SCALLOP BAKED ZITI

Fresh bay scallops sautéed with roasted red peppers tossed with alfredo and penne pasta, topped with fresh mozzarella cheese **16**

*Wine: Chardonnay or Sauvignon Blanc*

### BRAISED RABBIT AND BUTTERNUT SQUASH RAVIOLIS

Slow braised rabbit ,chanterelle mushrooms with butternut squash raviolis finished with a sweet vermouth cream sauce **18**

## Breakfast

### Philly Cheesesteak Omelet

Fluffy omelet filled with grilled steak, peppers, onions, mushrooms with white cheddar cheese sauce, served with hash browns and toast **9**

### Banana Nut bread French Toast

Fresh banana nut bread French toast style topped with maple syrup, fresh sliced bananas and whipped cream **9**

### Barnyard Breakfast Wrap

Scrambled eggs, hash browns , bacon, white cheddar cheese, sausage, tomatoes, wrapped in a spinach wrap **8**

### Blackberry Crepes

3 light crepes filled with and sweet honey ricotta filling topped with a mulled blackberry sauce, topped with whipped cream **7**

2 Eggs cooked to order\* \$3

4 pieces of Bacon \$3

4 sausage links \$3

5 side of Hash browns \$3

## SALADS/SOUPS

Upgrade your Salad! *Shrimp\* 8 Salmon \*8 Chicken 5 Steak\* 8*

### RAVENS FALL SALAD

Fresh greens topped with brandy poached pears, crisp smoked bacon, candied walnuts, dried cherries and goat cheese **Half 5 Dinner 9**

*Wine: Autumn Interlude or White Merlot*

### CAESAR

Fresh romaine, house made croutons, parmesan, romano and asiago cheese blend with a classic creamy caesar dressing **Half 4 Dinner 8**

*Wine: Chardonnay or Sauvignon Blanc*

### HOUSE CHOPPED

Fresh Romaine and spring greens topped with heirloom tomatoes, kalamata olives, red onion, feta and mozzarella cheeses, pepperoni, salami and house made croutons **Half 5 Dinner 9**

*Wine: Chardonnay or Autumn Interlude*

ITALIAN WEDDING SOUP Bowl 6

SOUP OF THE DAY Bowl 6

BUTTERNUT SQUASH BISQUE Bowl 6

## BETWEEN THE BREAD

CHOICE OF 1 SIDE WITH SANDWICH

### CHICKEN PARMESAN SANDWICH

Crispy panko and parmesan cheese breaded chicken breast topped with house marinara sauce, fresh mozzarella, between an herb focaccia roll **10**

*Wine: Chardonnay or Autumn Interlude*

### GOUDA BACON BURGER\*

Fire grilled half pound custom grind of short rib, sirloin and brisket topped with gouda cheese, bourbon caramelized onions, our house cherry wood smoked bacon, lettuce, tomato on a potato bread roll **13**

*Wine: Merlot or Raven Rouge*

### PULLED SHORT RIB SANDWICH

Slow roasted beef short rib topped with wild mushrooms, caramelized onions and a white cheddar cheese sauce on a potato bread roll **11**

*Wine: Merlot or Mad Raven*

## SIDES 4

*White cheddar mashed redskin potatoes Seasonal vegetable*

*Wild rice pilaf Our signature broccoli salad*

*Fresh cut French fries Sweet potato fries*

**Add a cup of soup or side salad for \$2**

**Please inform your server of any special dietary needs; including Gluten Free. Many of our dishes can be adjusted or ingredients substituted to meet our guests specific needs.**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs**