

Brunch Menu

Sunday 11:00-2:30



Dessert Bar Included

Add Salad Bar to any order for \$3.95

Coffee, Hot Tea, Iced Tea (sweet or unsweetened) Pepsi products \$1.95

Orange Juice or Milk \$2.95

BRUNCHY THINGS

Made to Order Omelets	\$9.00
Choice of ham, sausage or bacon, cheese, red onion, peppers, tomatoes, mushrooms, spinach	
English Muffin with Egg	\$7.00
Choice of ham, sausage or bacon and cheese served on a toasted English muffin	
Raven Sunshine Platter	\$11.00
Choice of ham, sausage or bacon, 2 eggs your way, hash browns and choice of toast	
Good Morning Flatbread	\$10.00
Sausage, ham and bacon, scrambled eggs, cheese, and choice of red onion, peppers, tomatoes, mushrooms, spinach on our hand tossed dough	
Monte Cristo	\$8.00
French toast stuffed with bacon, ham, egg and melted cheese, dusted with powdered sugar, served with warm maple syrup	
Breakfast Burger	\$10.00
1/4 lb. ground prime beef patty with sunny side up egg, bacon, and choice of cheese, lettuce, onion, tomato served on a pretzel bun with choice of French fries or sweet potato fries	
2 Brunchy Burritos	\$9.00
Sausage, scrambled eggs, peppers and cheese wrapped in a soft flour herb shell and served with sour cream and salsa	
Steak & Eggs	\$12.00
6 oz. Sirloin steak cooked to your preference, 2 eggs your way and choice of toast	
Biscuits & Gravy	\$8.00
Sausage gravy over 2 fluffy buttermilk biscuits	

SWEET THINGS

Buttermilk Pancakes	\$6.00
3 light and fluffy pancakes served with your choice of ham, sausage or bacon	
Belgian Waffle	\$7.00
Large buttery, sweet waffle served with our Chantilly Lace cream and choice of ham, sausage or bacon	
French Toast	\$6.00
Sweet and crisp French toast served with choice of ham, sausage or bacon	

LUNCHY THINGS

3 Meat Lasagna	\$10.00
Layers of beef, sausage and pepperoni in our award winning marinara sauce topped with melted mozzarella cheese	
Spaghetti & Meatballs	\$10.00
1 large homemade meatball topped with our award winning marinara sauce and mozzarella cheese served on a bed of spaghetti	
Crispy Chicken Bacon Wrap	\$9.00
Tender hand breaded chicken strips, bacon and cheddar cheese served in a soft flour herb shell with lettuce, tomato and ranch dressing with choice of French fries or sweet potato fries	
Traditional Rueben	\$9.00
Thinly sliced corn beef piled high with sauerkraut topped with Swiss cheese and 1000 Island dressing. Served with choice of French fries or sweet potato fries	
Beer Battered Fish Sandwich	\$10.00
Battered cod, deep fried with lettuce, tomato and tartar sauce served on a Kaiser roll. Choice of French fries or sweet potato fries	
Salad, Soup & Dessert Bar	\$8.00
Fresh lettuce and all the toppings, Broccoli salad, Italian wedding soup and assorted dessert bar	

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness

Wine List

Mix & match 6 bottles and
receive a 10% case discount



RED WINES

Winemaker's Reserve Cabernet Sauvignon—Dry

Rich, complex, aromas of plums, smokey oak

Bottle \$23.99 Glass \$5.75

Merlot—Dry

Aromas of berries, medium body, velvet finish

Bottle \$14.99 Glass \$4.50

Pinot Noir—Dry

Classic and complex, fruit forward, herbal, earthy

Bottle \$23.99 Glass \$4.75

R2—Dry

A deep estate red Noiret, notes of ripe black cherries

Bottle \$23.99 Glass \$5.75

Red Zinfandel—Dry

Truly big in every way, fruity, jammy, rich spicy finish

Bottle \$15.99 Glass \$4.75

Syrah—Off Dry

Medium body, fruit forward, spice, soft and clean

Bottle \$13.99 Glass \$4.50

Vino Della Casa—Off Dry

Lavish fruits, red licorice, plums. Classic table wine

Bottle \$15.99 Glass \$4.75

Raven Rouge—Semi Sweet

Concord blend, fresh grape taste and aromas

Bottle \$10.99 Glass \$3.95

Moon Dreams—Sweet

Fruit explosion of our estate Noiret, blueberries and bright cherries

Bottle \$15.99 Glass \$4.50

SWEET WINES

White Merlot—Rose

Rose—Smooth with a mixed berry taste, clean finish

Bottle \$10.99 Glass \$3.95

Strawberry Lemonade

Fruit driven hints of strawberry with a lemon zest finish

Bottle \$10.99 Glass \$3.95

Sangria

A delightful combination of zesty, luscious fruits, crisp and clean

Bottle \$10.99 Glass \$3.95

WHITE WINES

Chardonnay—Dry

Medium body, complex, lightly oaked and crisp

Bottle \$13.99 Glass \$4.50

White October—Dry

Rich palate, light honey and citrus, our estate Chardonnay

Bottle \$19.99 Glass \$5.75

Sauvignon Blanc—Dry

Medium body, citrus and apple aromas, pears on the palate

Bottle \$17.99 Glass \$5.25

Riesling—Off Dry

Crisp and light with floral aromas, peaches and pear tones

Bottle \$13.99 Glass \$4.50

Autumn Interlude—Semi Sweet

Our own Vidal Blanc, elegant aromas with citrus tones

Bottle \$12.99 Glass \$4.50

White Raven—Semi Sweet

Niagara blend, fresh green grape tones

Bottle \$10.99 Glass \$3.95

DESSERT WINES

Chantilly Lace

Soft aromas of apricots and honeysuckle, sweet and creamy

Bottle \$9.99 Glass \$3.75

Vidal Blanc Ice Wine

Sweet with aromas of honey and a pop of citrus on the finish

Bottle \$28.99 Glass \$6.25

Scarlet Raven

Red Port—Hues of royal scarlet introduce rich port wine with berries and toasted oak

Bottle \$32.99 Glass \$6.50

Tropical Temptations

Ripe mango and papaya with hints of coconut and smooth finish

Bottle \$10.99 Glass \$3.95

Wildly Cherry

A deep yet gentle flavor of fresh Bing cherries

Bottle \$10.99 Glass \$3.95

Blackberry

Smooth, well-balanced, gentle and modestly sweet

Bottle \$13.99 Glass \$4.25

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness