



sunday brunch buffet

sample menu subject to seasonal changes

cheese board

selection of cheeses from our favorite
artisan creameries

candied nuts • dried fruit
house made breads

local & house charcuterie

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salad

roasted squash

sundried tomato pesto • olives

mixed *beet salad* • red verjus

mixed *greens* • sherry vinaigrette

orzo • smoked ham

butter lettuce

red wine vinaigrette

heirloom tomatoes

watermelon • peaches

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omelet station

custom made omelets

seasonal toppings

eggs cooked your way

• • •

desserts

chocolate cupcakes

carrot cake

seasonal fruit crisp

mixed berry trifle

sticky buns

heaps of cookies

fresh fruit • dried fruit

seafood bar

chef's choice *oysters* • mignonette

gulf *shrimp* cocktail • horseradish crème fraiche cocktail sauce

house-smoked *salmon* • capers

wood oven roasted little neck *clams* • smoky pepper butter

range

eggs benedict • house english muffin • niman ranch jambon

soft *scrambled eggs* • crème fraiche

sour dough *pancakes* mixed • maple syrup

peach stuffed brioche *french toast* • berry compote

shortrib hash croquettes

wood oven

roasted *red potatoes* • sea salt & fresh herbs

seasonal garden vegetable *pizza*

seasonal garden vegetable *quiche*

charcoal grill

house-made *sausage*

apple wood smoked *bacon*

garlic rubbed *tri-tip* • garlic jus

maple and chili roasted *sweet corn*

\$42.50 for adults & \$21.00 for children 7-13

6 and under free

7377 St. Helena Hwy, Napa CA

Reservations 707.944.2749

www.brix.com