



BEACON



NEW AMERICAN
OPEN FIRE COOKING

BEACON'S SUNDAY BRUNCH

For The Table ... With Our Compliments

Beacon's Own Freshly Baked Muffins, Breads & Jams
Choice of Beacon's Premium Blend Coffee or Tea

Enjoy Beacon's Famous "Bottomless"
Wood Fired Bloody Mary, Mimosas or Bellinis (\$12)
Until 3pm

Main Course

Cast Iron Skillet Scramble

Eggs, Sausage, Bacon, Potatoes, Onion & Cheddar 18.

Wood Roasted Fruit with French Toast 17.
house-made challah, berries, apples & pears

Country Biscuits with Sausage Gravy 18.
onions, sage & crisp pork belly

Potato Latkes with Wood Roasted Salmon 23.
poached egg & horseradish

Coddled Eggs "Benedict" 19.
baked ham, Gruyère & chives

Grilled Filet Mignon & Shirred Eggs 24.
cottage fries & red wine reduction

Fried Chicken & Buttermilk Waffles 21.
pepper gravy & organic NY State maple syrup

Grilled Shrimp, Eggs & Hagood Mills Grits 24.
"holy trinity" & spiced tomato herb broth

Beacon Hamburger 18.
garlic fries, our own roll & house made ketchup

Beacon Chopped Salad 24.
chicken, bacon, Roquefort & avocado

Za'atar, Scrambled Eggs & Smoked Salmon 23.
sesame flatbread with spiced yogurt

Brunch Sides

Home Fried Potatoes 6.
Apple Smoked Bacon 8.
Grilled Asparagus 8.

Breakfast Sausage 8.
Garlic French Fries 8.
B&B Pickles 3.

Hagwood Mills Grits 8.
Toasted Bagel 4.
Sautéed Spinach 7.

Desserts

Fresh Fruit Platter 11.
Beacon Cheesecake 9.
Devil's Food Cake 9.

Crème Brûlée 9.
Assorted Biscotti 6.
Ice-Creams or Sorbets 8.

For your convenience, a discretionary gratuity equal to 18% of the total Food & Beverage Charges will be added to the checks for parties of 6 or more. You may adjust this optional gratuity based on your service experience.



CHEF/CO-OWNER WALDY MALOUF | SERGIO LOPEZ, CHEF DE CUISINE



BEACON



Brunch Cocktails \$13

ESPRESSO MARTINI *Kahlua, Vanilla Vodka & Espresso*

ARNIE'S HOLE IN ONE *Tea, Lemonade, Gin & Pimm's Cup #1*

WATERMELON WALLBANGER *Pineapple Vodka, Galliano & Juice*

ROASTED STRAWBERRY MOJITO *Infused Rum, Mint & Lime*

IRISH SAGE *Jameson's, Irish Mist, Fresh Sage & Lemon*

KENTUCKY PEAR *Jim Beam Bourbon, Poire Williams & Orange*

PINK PAMPLEMOUSSE *Vodka, Campari, Grapefruit & Cranberry*

MAZERAC *Mezcal, Absinthe Rinse, Agave Nectar & Bitters*

GO BOTTOMLESS...

Beacon's Famous "Bottomless" Wood Fired Bloody Mary

Made with tomatoes roasted in our wood burning oven with a kick of horseradish, spicy salt, fresh ground black pepper & a hint of balsamic vinegar.

Bellinis or Mimosas

Choose from Peach, Pear, Strawberry, Orange, or Grapefruit

\$12. Until 3:00 PM

Wine by the Flask 250 ml carafe

WHITE

250 ml carafe / bottle

Reisling 2009, Graf Hardegg vom Shloss, Austria 14. (52.)

Chardonnay 2009, Michael Sullberg, Sonoma, CA 14. (40.)

Muscadet 2010, Luc Choblet, Loire Valley, France 12. (35.)

Sauvignon Blanc 2010, Menetou-Salon, Champarlan 16. (46.)

Pinot Gris 2010, Four Graces, Dundee Hills, Oregon 16. (46.)

Chardonnay 2008, Chablis 1er Cru, *Vaillons*, V. Dampt 24. (69.)

Rosé 2010, Rioja Muga, Haro, Spain 13. (38.)

RED

250 ml carafe / bottle

Pinot Noir 2009, Castle Rock, Sonoma, CA 14. (40.)

Grenache 2009, Viña Borgia, Borja, Spain 12. (35.)

Pinot Noir 2008, Philia, Anderson Valley, California 26. (75.)

Cabernet Sauvignon 2008, Sean Minor, Napa, California 18. (53.)

Cabernet Sauvignon 2008, Nelms Road, Washington 23. (68.)

Sangiovese 2008, Collemattoni, *Adone*, Toscana, IT 17. (50.)

Champagne & Bubbles *by the glass*

Prosecco Cima Di Conegliano Extra Dry, Italy NV 10.

Champagne Brut La Caravelle Cuvee Nina NV 22.

Rosé Sparkling Mirabelle, Schramsberg NV 18.

PLEASE ASK TO SEE OUR FULL WINE & BEVERAGE LISTS



CHEF/CO-OWNER **WALDY MALOUF**

SERGIO LOPEZ, CHEF DE CUISINE