

When classically inspired dishes are elegantly elevated, your old favorites become new ones, all over again. Indoors or alfresco, enjoy the view of the sparkling lakeside while enjoying one of the restaurants in Celebration that locals call a favorite. Artful dishes and live music will transform your meal into a delightful experience for all your senses.

BOHEMIAN BRUNCH

ENHANCEMENTS

- FRESH DICED FRUIT** small 6 / large 8
- FRESH BERRIES** small 8 / large 10
- ROASTED FINGERLING POTATOES** 4
- TRADITIONAL SAUSAGE** 5
- TOASTED ENGLISH MUFFIN** 4
- APPLEWOOD BACON** 5
- TOAST** 4
- wheat, multigrain, white
- STEEL CUT OATMEAL** 5

HEALTHY START

- AVOCADO TOAST** multigrain bread, semi sundried tomatoes, fresh arugula & cilantro 14
(add two poached eggs \$2*) (add smoked salmon \$4*)
- FRESH FRUIT & YOGURT** cut fruit, berries, greek vanilla yogurt, housemade granola 13
- KESSLER OATMEAL** blueberries, apples, dried cranberries, cinnamon, brown sugar, sweet cream, pecans 13
- CONTINENTAL** glorious morning & english muffin with butter & marmalade, choice of juice or coffee 8
- FRENCH ONION SOUP** classic French onion soup, melted gruyere and parmesan, baguette crostini served with field green salad 10
- STRAWBERRY & PAPAYA SALAD** locally picked Mick farms strawberries, avocado, onion sweet papaya baby field greens, and papaya seed vinaigrette dressing 14
- CAESAR** romaine lettuce, toasted croutons and shaved parmesan and Caesar dressing, 11
- POWERBOWL** red & white quinoa, baby spinach and mixed greens, avocado, tomato, lime, lemon vinaigrette 14
(add two poached eggs* \$2)

Enhance your salad **CHICKEN BREAST** 8 - **SHRIMP** 10 - **SALMON FILET** 14

COCKTAILS

- BOTTOMLESS MIMOSAS** 16
available with purchase of breakfast or brunch entree (two hour bottomless limit)
- BOTTOMLESS BLOODYMARY** 16
available with purchase of breakfast or brunch entree (two hour bottomless limit)
- PEACH PEARL** 13
Ketel One peach infused vodka, Prosecco, Veev acai, Triple Sec, lime juice
- FL LEMONADE** 14
Titos Vodka, Fresh Citrus Juice, Cointreau, Lemonade
- KESSLER MARGARITA** 13
Exotico Tequila, Triple Sec, Simple Syrup, Fresh Lime Juice, Orange juice

GRIDDLE & GRILL

- CROQUE MONSIEUR** french country ham, dijonnaise, melted swiss on brioche, field greens (add fried egg \$2) 15
- THE BRUNCH BURGER** black angus burger, brioche bun, fontina cheese, tomato bacon chutney fried egg and bacon, french fries. 17
- SPICED WHISKEY BURGER** spiced onion and whiskey glaze, smoked gouda 17
- STEAK AND EGGS** steak, two eggs any style, grilled asparagus, skillet potatoes 25
- TRADITIONAL PANCAKES** stack of three served with berry compote, grand marnier syrup, citrus crème 11
- CARAMEL PECAN CHEESECAKE WAFFLES** served with berry compote, grand marnier syrup, citrus crème 13
- STUFFED FRENCH TOAST** brioche bread stuffed with orange vanilla cream cheese grand marnier infused maple syrup. 13

BRUNCH CLASSICS

- AMERICAN PLATTER** two eggs any style, bacon, sausage, potatoes, english muffin, butter & marmalade 15
- COUNTRY SCRAMBLE** caramelized onions, calabaza, spinach, semi sundried tomatoes, cheddar cheese 12
- CHEESE OMELET** cheddar, swiss, mozzarella 10 (add up to three fillings for \$3)
- SMOKED TURKEY BREAST CLUB** applewood bacon, tomato, brie, avocado aioli on multigrain bread 16
- CORNED BEEF SKILLET** slow roasted corned beef, caramelized onions, swiss cheese, calabaza, potato, and kale hash and sunny side up eggs*. 16
- PULLED PORK BENEDICT** poached eggs*, slow roasted pulled pork, tomato, hollandaise, English muffin 15
- JOYCE FARMS CHICKEN** honey, tomatoes, arugula, root vegetables, brussel sprouts and walnut dressing 25
- CRAB TOPPED BRANZINO** basil crab salad, Valencia Orange beurre blanc, Romanesco puree, fresh frisee 32

To ensure an enjoyable experience for all of our guests, there is a maximum 2 hour limit for seating for all parties.

We appreciate your understanding and hope you enjoy your experience.

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

SPARKLING

Veuve Clicquot “Yellow Label” <i>Reserve Cuvee Brut</i>	21	105
Riondo <i>Prosecco Extra Dry</i> Veneto Italy, NV	11	50
Mumm <i>Brut Rose</i> Napa	12	59
Poema <i>Cava</i>	12	54
Moet Imperial 187ml <i>Brut</i>		35

CHARDONNAY

Smoke Tree <i>Chardonnay</i> Sonoma	13	60
Iconoclast <i>Chardonnay</i> Sonoma	12	55
Chalk Hill <i>Chardonnay</i> Sonoma		50
Kessler Collection by Raymond <i>Chardonnay</i> Napa	9	40
Kessler Collection by Raymond <i>Chardonnay Reserve</i> Napa		48
Cakebread Cellars <i>Chardonnay</i> Napa		83
Noble Vines 446 <i>Chardonnay</i> Monterey	8	36
Borne of Fire <i>Chardonnay</i> Columbia Valley		65
Oberon <i>Chardonnay</i> Carneros	13	60
Mer Soleil <i>Chardonnay</i> Santa Lucia		46

MORE WHITES

Whispering Angel <i>Rose</i> Provence	10	45
Four Graces <i>Rose</i> Willamette Valley	12	52
Albrecht <i>Gewürztraminer</i> Alsace		65
Wairau River <i>Sauvignon Blanc</i> Marlborough NZ	11	45
Noble Vines 424 <i>Sauvignon Blanc</i> Monterey	9	40
Stag’s Leap <i>Sauvignon Blanc</i> Napa		73
Emmolo <i>Sauvignon Blanc</i> Napa Valley	10	42
Pighin <i>Pinot Grigio</i> Friuli Grave	10	40
Terlato <i>Pinot Grigio</i> Friuli	11	50
Barone Fini <i>Pinot Grigio</i> Valdadige Trenti9	38	
Erath <i>Pinot Gris</i> Willamette Valley	12	52
Acrobat <i>Pinot Gris</i> Oregon	9	40
Conundrum <i>White Blend</i> Napa	11	48
Caposaldo <i>Moscato</i> Lombardy, Italy	11	48

CABERNET SAUVIGNON & CAB BLENDS

Roth <i>Cabernet Sauvignon</i> Alexander Valley		76
Paraduxx “Z Blend” Napa		87
Black Stalion <i>Cabernet Sauvignon</i> Napa		78
Oberon <i>Cabernet Sauvignon</i> Napa		81
Joseph Carr <i>Cabernet Sauvignon</i> Napa		87
Caymus <i>Cabernet Sauvignon</i> Napa		136
The Kessler Collection Napa	10	40
Bohemian Collection <i>Cabernet Sauvignon</i> North Coast	13	50
Ferrari Carano “Siena” <i>Red Blend</i> Sonoma	12	48
Altered Dimension <i>Cabernet Sauvignon</i> Columbia Valley	10	45

PINOT NOIR

Smoke Tree <i>Pinot Noir</i> Sonoma	13	60
Diora <i>Pinot Noir</i> Monterey		56
Carmel Road <i>Pinot Noir</i> Monterey		78
The Calling <i>Pinot Noir</i> Monterey		96
Byron Nielson <i>Pinot Noir</i> Santa Maria Valley		112
Penner-Ash <i>Pinot Noir</i> Willamette Valley		120

MORE REDS

Alta Vista Estate <i>Malbec</i> Argentina	11	48
Ben Marco <i>Malbec</i> Mendoza	10	45
North Star <i>Merlot</i> Columbia Valley		96
Cecchi <i>Chianti</i> Tuscany	10	45
Rutherford Hill <i>Merlot</i> Napa		78
Duckhorn <i>Merlot</i> Napa	12	56
Barone Fini <i>Merlot</i> Trentino	9	40
Susana Balbo Signature <i>Malbec</i> Mendoza		72
Edmeades <i>Zinfandel</i> Mendocino	10	45

PORT

Dow’s Late Bottled Vintage <i>Porto</i> Portugal	9	58
Warre’s Otima10 <i>Old Tawny Porto</i> Portugal	10	66