

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, brussels 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

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

## CHARDONNAY

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

## MORE WHITES

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

## CABERNET SAUVIGNON & CAB BLENDS

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

## PINOT NOIR

<b>Diora</b> <i>Pinot Noir</i>   Monterey	12	56
<b>Carmel Road</b> <i>Pinot Noir</i>   Monterey		78
<b>The Calling</b> <i>Pinot Noir</i>   Monterey		96
<b>Byron Nielson</b> <i>Pinot Noir</i>   Santa Maria Valley		112
<b>Penner-Ash</b> <i>Pinot Noir</i>   Willamette Valley		120

## MORE REDS

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

## PORT

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