

Ana Beall's Tea Room

Brunch Menu



Brunch Features

Tender, tasty Crab Cakes served on a bed of Mixed Baby Greens lightly dressed with Olive Oil. 13.95

Grilled Breast of Chicken topped with Melted Brie, Baby Spinach and Red Onion accented with a tangy Lemon and Roasted Garlic Aioli. 11.95

Classic Pressed Cuban Sandwich with House- Roasted Pork, Ham, Jarlsberg Cheese, House-made Pickles, and a Dijonaise dressing. 10.95

Salmon Hash made with Pacific Silver Salmon, Potatoes, Peppers, Onions and Fresh Herbs topped with two fresh cooked Eggs. Served with English Muffin or Scone. 13.95

Crepe of the Day
Served with seasonal fruit
9.95

Quiche of the Day
Served with crisp side salad
Market Price

French Toast of the Day
Served with seasonal fruit
10.95

Breakfast Choices

Eggs, served with seasonal fruit and your choice of scone, muffin, or wheat or white toast
2 Eggs, any style 6.95
Omelette of the Day Market Price
Curried Eggs 7.25

Add Double Smoked Bacon 2.95
Add Smoked Salmon 5.95

Share with a Friend
Platter of Seasonal Fruits 7.50

Basket of Chef's choice of Breakfast Breads served with Butter, Jam, and Cream 6.95

Soup of the Day
Cup 3.95
Bowl 5.95

Salads

Spinach Salad with Golden Roasted Vegetables
Fresh Baby Spinach with a duet of Roasted Golden Beets and Pattypan Squash, topped with Red Onion and Whole Wheat Croutons, served with a Tangy Cranberry Vinaigrette. 10.95

Strawberry Salad
Spinach tossed with Cucumber, Red Onion, Sliced Almonds, Black Sesame Seeds, and topped with fresh, sliced Strawberries and served with a Strawberry Balsamic Dressing. 11.95

Steak Salad with Gorgonzola
Seared Steak over fresh Greens with Gorgonzola, Red Onion, Cucumber and Cherry Tomatoes. Accented with a Honey-Balsamic Dressing 13.95
(not available as ½ salad)

Add to any salad for an additional
2.75 Goat or Brie Cheese
3.25 Chicken 5.00 Steak

Cup of soup of the day with ½ salad 10.95