

JULY SUNDAY BRUNCH MENU

7-28-2024

starters

ARUGULA SALAD WITH FRESH FIGS,
GREEN TOMATOES AND GOAT
CHEESE** GF

mains and sides

BAKED BAGUETTE EGG BOATS - EGGS,
CHEESE AND VEGGIES***
CANDIED SAUSAGE GF
NECTARINE TABOULEH * COUSCOUS WITH
FRESH HERBS.

deserts

BLACKBERRY DONUT MUFFINS
FRESH PEACH PIE

beverages

ORANGE JUICE AND SPARKLING
WINE

prepared by Chef Heather MacGregor

*GF option avail. **Vegan option avail.

***Both GF/Vegetarian options avail.

GF=GlutenFree

BRUNCH (\$10) ~ 11:15AM, PLAYING IN THE GAME NOT REQUIRED; BRUNCH
OPTIONAL. ADVANCE SIGN-UPS REQUIRED FOR BRUNCH (CAROL AVENMARG
CAVENMARG831@GMAIL.COM); RESERVATION DEADLINE: WEDNESDAY, JULY 24
DIETARY RESTRICTIONS/OPTIONS ARE ONLY AVAILABLE AT THE TIME OF
RESERVATION

IF YOU NEED A PARTNER FOR THIS GAME OR HAVE QUESTIONS,
PLEASE CONTACT US AT INFO@SANTACRUZBRIDGE.ORG.