

Lillie's
Victorian Era Dinner Restaurant
BRUNCH

HOUSE SPECIALTIES

Omelette

Roasted Red Peppers, Baby Spinach, Mushrooms,
Mixed Greens

\$19

Vanilla Bourbon French toast

Maple Syrup & Berry Compote

\$19

Lemon Ricotta Pancakes

Lemon Curd, Whipped Ricotta, Crush Pistachios

\$20

Chicken and Waffle

Assorted Berries

\$23

Classic Eggs Benedict

Hollandaise, Chives, Mixed Greens, Paprika

\$23 Sub Smoked Salmon +6

Shakshuka

Tomato & Sweet Bell Pepper, Poached eggs, Hollandaise,
Feta Cheese, Greens, Toasted Bread

\$23

Steak and Eggs

9 oz Skirt Steak, 2 Eggs, Chimichurri, Shoestring
Potatoes

\$33

SALAD & SANDWICHES

Mushroom Tartine

Cream Cheese, Mustard Seed Caviar, Pickled Onions,
Greens, Grilled Sourdough

\$19

Caesar Salad

Baby Gem Lettuce, Herb Crouton, Parmesan

\$19 Add Chicken \$10 / Shrimp \$12

Beet Salad

Roasted Golden beets, Red beets, Candy Cane,
Arugula, Radicchio, Walnuts, Blue Cheese, Balsamic
Dressing

\$20

Avocado Toast

Grilled Sourdough, Shaved Radishes, Poached
Egg

\$22

Croque Madame

Ham, Gruyere, Bechamel, Mixed Greens, Shoestring
Fries and Small green Salad

\$23

Wilde Brunch Burger

6 oz Grilled Patty, Toasted Brioche Bun, Lettuce, steak
tomato, Bacon, Cheddar Cheese, Shoestring Fries and
Small green Salad

\$23

Sides

English Muffin \$5

Avocado \$6

Fries \$8

Apple Smoked Bacon \$8

Pork Breakfast Sausage \$8

Smoked Salmon \$9

Fresh Fruit Bowl \$10

Build Your Own Mimosas

La Gioiosa Prosecco Bottle
served with carafe of fresh orange juice
on ice

\$40



Lillie's
VICTORIAN ESTABLISHMENT

BRUNCH COCKTAILS

Lillian Bland
(Flying Feminist)

Light and refreshing take on a wine spritzer with lovely notes of elderflower and lavender to portray the floral season of spring.

PJ Harvey

Gin Lane, Ramazzotti Rosato, Combier Rose, Anterra Pinot Grigio & Fever Tree Sparkling Lemon

Leisurely in Love

Tito's Vodka, Giffard Lychee, Combier Rose, Lavender & Fresh Lime Juice

Phoebe Bridgers

Pomp & Whimsey Botanical Gin, Limoncello (by Strega), Passion Fruit, Fever Tree Lemon Soda & Paul de Coste Blanc de Blanc

Helena Molonia

A fiery and refreshing libation with subtle hints of passionfruit, orange essence with a habanero finish

Times Square Tea Time

Cocktails served mischievously in a Victorian Tea Cup

Blood & Sand

A Savoy bar classic. A perfect balance of Scotch, Blood Orange, Cherry Heering & Sweet Vermouth.

Lilly in Lace

Drake's Organic White Rum, Coconut Cordial, Orgeat & Tiki bitter.

Espresso Martini

Drake's Organic Vodka, Espresso Coffee, Cacao, Mr Black Coffee & a touch of Amaretto
Nut Allergy

CLASSIC BRUNCH COCKTAILS

Bloody Mary
Mimosa
Bellini
\$14

