

*Lillie's*  
VICTORIAN ESTABLISHMENT

**BRUNCH**

**HOUSE SPECIALTIES**

**Omelette**

Roasted Red Peppers, Baby Spinach, Mushrooms,  
Mixed Greens

\$19

**Chamomile French toast**

whipped ricotta

\$19

**Matcha Pancakes**

Honey Comb, Fresh Fruits

\$20

**Chicken and Waffle**

Assorted Berries

\$23

**Classic Eggs Benedict**

Hollandaise, Chives, Green Salad, Paprika

\$23 Sub Smoked Salmon +6

**Shakshuka**

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

\$23

**The Full Irish**

Eggs any style, bacon, black pudding, beans, confit  
tomato, mushrooms, toast

\$25

**Steak and Eggs**

9 oz Skirt Steak, 2 Eggs Any Style, home fries

\$33

**Build Your Own Mimosas**

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

**\$40**

**SALAD & SANDWICHES**

**Spinach & Mushroom Polenta Gratin**

vegan

\$20

**Caesar Salad**

Baby Gem Lettuce, Herb Crouton, Parmesan

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

**Lillie's Salad**

Mixed Greens, cranberries, crumble blue cheese,  
apples, walnuts, balsamic vinaigrette

\$17 Add Chicken \$10 / Shrimp \$12

**Avocado Toast**

Grilled Sourdough, Shaved Radishes, Poached

Egg

\$22

**Croque Madame**

Ham, Gruyere, Bechamel, Mixed Greens, Home  
Fries and Green Salad

\$23

**Lillies Brunch Burger**

6 oz Grilled Patty, Brioche Bun, Lettuce, Tomato,  
Bacon, Cheddar Cheese, Home Fries and 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



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## 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.

**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.

**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

