

BRUNCH

PANCAKES plain or blueberry Short Stack 6. Full 8.

BANANA STUFFED BRIOCHE FRENCH TOAST organic brioche stuffed with sliced bananas in a luscious batter topped with whipped butter, maple syrup & served with fresh fruit 9.

THE SKILLET pan roasted potatoes with your choice of toppings (2), sausage, mushroom, bacon, scallions, onions or tomatoes then topped with cheddar cheese and two eggs any style...12.

POACHED EGGS WITH ASPARAGUS AND PROSCIUTTO asparagus, sliced prosciutto and two poached eggs topped with chive hollandaise on a baguete, served with hash browns and fruit 15.

STEAK AND EGGS marinated and grilled skirt steak served with two eggs any style and our bacon roasted yukon potatoes 15.

CRAB CAKE BENEDICT crab cakes topped with poached eggs and caper hollandaise, served with hash browns and fruit 17.

ASTARIA EGGS BENEDICT two poached eggs on top of canadian bacon finished with hollandaise and served with hash browns & fruit 14.

CORNED BEEF HASH two eggs any style on top of a mound of corned beef hash served with horseradish cream & fresh fruit 13.

THE BREAKFAST PIZZA cheese, italian sausage, bacon, mushrooms topped with two eggs any style 14.

3 EGG OMELET with your choice of fillings choose three: sausage, bacon, tomato, onions, mushroom, cheddar, mozzarella, pepperjack, feta, scallions, or spinach, comes with hash browns 12. Ea. additional filling. 1.

2 EGGS ANY STYLE with english muffin and bacon or sausage 8.

BURGERS, MELTS & SUBS

Served with a side home salad or fries

PULLED PORK SANDWICH asian inspired pulled pork, cabbage slaw and paprika aioli 12.

FRIED COD PO'BOY fried cod, coleslaw, tomatoes, red onion and a chili tartar 12.

CHICKEN CLUB SANDWICH chicken, bacon, tomatoes, cheddar, avocado, lettuce and paprika aioli 14.

VEGETARIAN STACK grilled portobello, eggplant and red onion topped with your choice of melted cheese, arugula, tomatoes, pepperonata and garlic aioli make this a winner 12.

REUBEN SANDWICH slow braised corned beef, sliced thin, topped with melted gruyere, coleslaw and served on marbled rye with a horseradish aioli 12.

CHARBROILED HAMBURGER DELUXE 1/2 lb. USDA prime ground chuck served with the works: shredded lettuce, tomatoes, onions, pickles and Astaria's special sauce on a brioche bun 12.

ASTARIA TUNA MELT albacore with the perfect amount of mayo, red onions, dill pickles, and celery with melted cheddar cheese 11.

GRILLED SKIRT STEAK SANDWICH marinated and seasoned skirt steak, fresh mozzarella, balsamic onions, roma tomatoes, and baby arugula 14.

SKINNY DIPPER roasted breast of turkey with a cranberry mayonnaise on a dutch crunch baguette served with au jus 11.

GRILLED SALMON SANDWICH grilled salmon sandwich served with a smoked chili mayonnaise and caramelized onions 12.

FRIED EGG two fried eggs, your choice of cheese, smoked applewood bacon and our seasoned aioli, onions and tomatoes 10.

ALL ASTARIA SANDWICHES ARE MADE WITH ORGANIC BREAD

SIDES

- Avocado 2.
- Wheat Toast or English Muffin 3.
- Cheesy Garlic Bread 4.
- Bacon 4.
- Garlic Fries 4.
- Veggies 4.
- Onion Strings 5.
- Grilled Chicken 6.
- Grilled Prawns 8.
- Grilled Skirt Steak 8.
- Seared Salmon 8.

A SWEET FINISH

STRAWBERRY LEMON PAVLOVA crunchy meringue shell topped with lemon curd, fresh strawberries and whipped cream Gluten Free 7.

CARROT CAKE moms favorite recipe with vanilla bean cream cheese frosting 7.

SEASONAL CHEESECAKE 7.

S'MORE BAKED ALASKA Two classic favorites combined into one yummy frozen dessert 7.

VANILLA BEAN BREAD PUDDING warm bread pudding covered with maple bacon and raspberry sauce topped with a scoop of vanilla bean ice cream 7.

ASTARIA'S HO-HO moist chocolate sponge cake, whipped cream in that traditional Ho-Ho swirl... then dipped entirely in chocolate 7.

ASTARIA BROWNIE our rich, moist, signature brownie served with warm chocolate ganache and vanilla bean ice cream 7.

SCOOPS

- Seasonal Sorbet 4.
- Coffee Dutch Almond Gelato 4.
- Vanilla Bean Ice Cream with Chocolate Ganache 4.

Thank you for choosing Astaria for your brunch. Our goal is to provide food that is thoughtfully prepared using ingredients with integrity. If at anytime your experience does not reflect this, please ask to see a manager.