

The Gallery of Tastes Brunch Menu

Chef Patrick Herron, Artist
Joseph McCullough, Artistic Enhancement
Bill Andrew, Curator
Rob Best, Director

First Impressions

Soup du Jour

Cup - \$4.25 Bowl - \$6.95

Mixed Field Greens

Artichokes, Cherry Tomatoes, Cucumbers, Greek Olives, Pine Nuts, Feta Cheese
Mediterranean House Dressing \$8.75

B.I's Caesar

Romaine Lettuce, Cherry Tomatoes, Croutons, Parmesan Cheese, Lemon Wedge
Classic Caesar Dressing \$8.95

An addition of Grilled Chicken, Tilapia, Salmon or Shrimp \$3.99

Chicken Salad

White Meat, Grapes, Almonds, Leaf Lettuce, Balsamic-Roma Tomatoes
Gourmet Crackers & Seasonal Fruit \$8.75

The Following Impressions served with Seasonal Fruit or Potato Chips

Blackened Tilapia Ciabatta

Cheddar Cheese, Roma Tomatoes, Lettuce, Spicy Creole Mustard Sauce \$9.95

Chicken Caprese Kaiser

Smoked Mozzarella, Roma Tomatoes, Fresh Basil, Garlic Aioli \$9.50

Toasted Turkey & Brie

Roasted Breast, Brie, Cranberry Relish, Sun-Dried Tomato & Garlic Bread \$8.95

Next Impressions

Egg Entrees

All egg dishes arrive with Seasonal Fruit
Your choice of Stone-ground Cheese Grits or Fingerling Potato Hash

Traditional Benedict

Two Poached Eggs, English Muffin, Hollandaise Sauce & Canadian Bacon \$9.25

Eggs Copenhagen

Two Poached Eggs, English Muffin, Hollandaise Sauce, Lox-style Salmon \$9.95

Low Country

Two Poached Eggs, English Muffin, Hollandaise Sauce, Creamed Mustard Greens \$8.95

Fingerling Potato Hash

One Poached Egg, Potato Hash, Hollandaise Sauce & Chipotle Pepper Ketchup \$8.95

Quiche of the Day

Check the Board for Chef's Choice of the Day \$9.50

Breakfast Burrito

Sausage, Bacon, Eggs, Cheese, Salsa in a Flour Tortilla \$8.25

Chicken Penne

Roasted Garlic Cloves, Portabellas, Sun-Dried Tomatoes, Asparagus,
Basil Béchamel \$10.75

Orange-Basil Salmon

Asparagus, Pesto Cream Sauce, Lemon-Thyme Orzo \$11.75

