

## Brunch | Saturday & Sunday, 10am-2pm

**MIMOSAS & BLOODY MARYS - \$9 BY THE CARAFE**

### BREAKFAST SPECIALTIES

#### PANCAKES

Your choice of 3 buttermilk pancakes served with warm maple syrup -8

#### FRENCH TOAST

Hawaiian bread dipped in an egg wash and dusted with cinnamon, served with maple syrup -9

#### BREAKFAST ENCHILADAS\*

Fresh eggs rolled into a flour tortilla with refried beans, cheese and housemade chorizo and served with sour cream and salsa verde -10

#### HUEVOS RANCHEROS\*

Poached eggs, chili & cheese with tomatoes, guacamole and salsa on a flour tortilla -10

#### CHICKEN & PANCAKES\*

Fried all-natural, free range chicken layered between made-to-order pancakes with chicken gravy & warm maple syrup -10

#### MAD HATTER BREAKFAST\*

3 eggs served with bacon or country sausage, rosemary Hatter potatoes and an English muffin -10

#### FRITTATA POMODORO\*

Oven-roasted tomatoes, fresh mozzarella and basil enrobed in fresh eggs with pesto and Hatter potatoes -10

#### VEGETARIAN BENEDICT\*

Tree Hugger veggie patty served with spinach, goat cheese, two poached eggs and romesco sauce, accompanied by Hatter potatoes -10

#### MONTE CRISTO

Breakfast sandwich featuring shaved ham and Swiss cheese on French Toast, served with syrup and Hatter potatoes -10

#### GRILLED SALMON FLORENTINE\*

Fresh salmon fillet served with poached eggs, spinach, Hatter potatoes and dill Hollandaise sauce -14

#### CHICKEN & EGGS\*

Grilled all-natural, free range chicken breast or three all-natural, free range chicken tenders and Hatter potatoes -11

### SMALL PLATES

#### CHILI\*

Cup -5 Bowl -7.95

#### HOUSE CUT CHIPS

Thin-sliced potato chips fried crisp and served with pimento cheese or dill ranch dressing -5

#### SAUSAGE SLIDERS\* (3)

Sausage patties in Hawaiian rolls -6

### A LA CARTE

ENGLISH MUFFIN -\$1.50

HATTER ROSEMARY POTATOES -\$1.50

EGG\* -\$1.75

APPLEWOOD BACON\* (3) -\$3.00

FRUIT CUP -\$3.00

COUNTRY SAUSAGE\* (2) -\$3.50

ONE PANCAKE -\$2.50

Our chefs meet daily with North Carolina Coast, Wilmington based fishermen, Capt. Larry who owns several fishing vessels, to procure the freshest seafood, bringing our local coast to you. In addition to our local NC fisherman's fresh catch we also procure only fresh fish from Inland Seafood, as our goal is to always serve only the freshest seafood we can procure for our valued guests at Mad Hatter's Shuck It Bar.

\*Consuming raw or under-cooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

MONDAY - THURSDAY 11AM-9PM ~ FRIDAY 11AM - 10PM ~ SATURDAY 10AM - 10PM ~ SUNDAY 10AM - 9PM

FRANCHISE OPPORTUNITIES CALL 336.855.6708

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