



LOUGHEED HOUSE

## Chef Judy Wood at Lougheed House

### Brunch

\*Croque Madame / Monsieur \$14.50  
Ham with Aged Cheddar Served on Sourdough Bread

Chicken and Mushroom Crepes \$13.75  
2 Crepes served with our Creamy Mushroom Sauce

\*2 Egg Omelette: \$14.75  
(Andouille Sausage, Cheese & Peppers or Garden Vegetable & Cheese)

\*Breakfast Sandwich on an English Muffin \$15.75  
(Ham & Cheddar, Bacon & Cheddar, or Tomato Cheddar & Onion)

\*Homemade Pancakes with Butter &  
Organic Maple Syrup \$12.50

\*Eggs Benedict with Hollandaise Sauce: \$17.50  
(House made Peameal Bacon, Ham or Smoked Salmon)

*All eggs are from happy local hens / All brunch items served with hash browns  
\* gluten free options available*

### Sides

Bacon \$5  
Breakfast Sausage \$5  
Maple Baked Beans \$5  
Poplar Bluff Potato Hash browns \$5

### Pastries

Brown Sugar Twists \$4.50  
Lemon Cream Cheese Danish \$5.50  
Date Scone with Honey Butter \$4.50  
Sticky Pecan Cinnamon Buns \$6.50  
Raspberry White Chocolate Scone \$4.50  
French Vanilla Yogurt with Berries & Granola & \$7.95

*All pastries are made in house with fresh local ingredients*