



Brunch Menu

Act One:

Honey Baked Brie (for two)

with strawberry walnut topping, petite toasts, mint syrup 15

Opus Caesar Wedge

knife and fork romaine, Asiago, mild white anchovy 13

Lump Crab Cocktail

avocado, peppers, sweet onion, chopped bacon and lime 12

Mixed Green Salad

walnuts, brie crouton, white balsamic dressing 10

Pecan Crabcakes,

corn relish and lemonade sauce 10

Chef's Brunch Soup

cup 5 - bowl 9

Salad of Roasted Beets, Spinach and Blue Cheese

with sliced egg and chopped bacon 13

"Martini" of Fresh Berries

seasonal berries tossed in Grand Marnier and orange blossom honey 12



Act Two:

Asparagus Eggs Benedict:

English muffin, prosciutto, asparagus, lemon hollandaise 18

Eggs Blackstone:

grilled beef tenderloin steak, English muffin, chive hollandaise 21

...add Foie Gras and truffle oil 19 supplemental Crabcake Benedict:
jumbo lump pecan crab cakes, topped with Old Bay hollandaise 19

Smokehouse Benedict

iron skillet seared pork tenderloin over cheese grits, topped with red-eye pork sauce 16

Maine Lobster and Croissant Benedict

lemon hollandaise, wilted spinach 25

Alaskan Salmon Benedict

over bagel toasts, spinach, lemon caper hollandaise 18

Banana Bread Pecan French Toast

with choice of bacon or sausage and sliced ripe bananas 15

Maine Lobster and Asparagus Omelette

cheddar cheese, herbs, and shallots 25

Mushroom and Brie Omelette

blend of exotic mushrooms, Danish Brie 14

Crab and Spinach Omelette

Asiago cheese and lump crabmeat 16

Omelette "Bearnaise"

grilled filet mignon, chopped bacon, tarragon and shallots 17

Seasonal Berry Waffle

choice of: our own sausage patty or smokehouse bacon, Vermont maple syrup 16



Pecan Banana Waffle

choice of: our own sausage patty, or smokehouse bacon, Vermont maple syrup 16

Chocolate Chip Belgian Waffle

choice of: our own sausage patty, or smokehouse bacon, Vermont maple syrup 16

Brunch Side Dishes

Cheddar Baked Hash Browns 4

Fresh Sliced Fruit 6

Toast, white or wheat 4

Smokehouse bacon 4

Breakfast sausage 6

Brunch Cocktails: \$8

The Madra-mosa: the classic mimosa with a splash of cranberry

Kir Royale: Champagne with a splash of Chambord

Maui Morning: Champagne with a splash of pineapple juice

The Opus Bloody Mary: Hangar One vodka with our own house-made mix topped off with a lime wedge, pepperocini and a gherkin pickle

The French Rose: with grapefruit juice and fresh strawberries this refreshing and sweet cocktail is a real treat

The Ruby Slipper: Hangar One Citrus Vodka, grapefruit and a splash of Champagne

Toasted Hazelnut: Frangelico, Leopold's French Press Coffee Liqueur and a splash of cream

Opus Pink Lady: the classic with a touch of cream, gin and a splash of grenadine

The Fuzzy Screwdriver: the old standard spiked with a splash of peach schnapps

Raspberry Zinger: Matilda's Framboise liqueur with orange juice and Bacardi rum