



Sunday Buffet Brunch Menu

Rotation of Items

Adults - \$19.99; Children \$10

Includes Complimentary Mimosa/Mango Moscato

Price does not include additional beverages, taxes or gratuity

A La Carte Brunch Menu

Eye Openers

Tropical Fruit Salad - 7

Fresh Melon, Pineapple & Seasonal Berries
served with Mint Yogurt

Spicy Cod Fritters— 8

Served with sweet chili sauce

Porridge of the day - 5

Chef's Weekend Selection

Lobster Macaroni & Cheese - 10

Elbow Macaroni, Maine Lobster & Aged
Cheeses

Plantain Beignets - 6

Cinnamon Sugar & Warm Spiced Honey

Breakfast Menu

Rum Raisin French Toast - 10

Sweet Butter and Warm Maple Syrup

The Uptown Omelet - 11

(Choice of)

Ackee & Saltfish Omelet, Home Fries & Fried Plantain

Callaloo Omelet, Home Fries & Fried Plantain

The Van Ness Benedict - 12

Poached eggs served Benedict "Style" with Sautéed Callaloo,
Apple wood bacon and curry - tomato hollandaise

876 Pancake Special - 10

876 Pancakes served with two Eggs Any Style with Choice of Bacon or Turkey Sausage,

The Weekend Frittata - 11

Fire Roasted Red Peppers, Callaloo, Aged Cheeses & Fresh Thyme. Served with a side House Salad

Steak & Eggs - 12

Served with Two Eggs (Any Style), Home Fries & Toast

Island Special - 12

Ackee, Saltfish & Callaloo Served with Fried Plantain & boiled green bananas

Brunch Entrées

Shrimp Curry - 14

Served over Cheesy Nora Mills Grits

Jerk Chicken Entree -12

Rice & Peas, Broccoli and Carrots, Fried Plantain

Roasted Vegetable Curry - 10

Over Rice & Peas

Escoveitch Red Snapper - 17

Served with Yam Ragout

A La Carte Sides - \$4

Bacon, Turkey Sausage, Toast, Two Eggs (Any Style), Cheesy Grits, Home Fries, Sweet Potato Fries,
Rice & Peas, Citrus Slaw, Pancakes

