

Welcome to Brunch at



VICTORIAN
GARDEN



Saturday Brunch

Breakfast Fare

Sunrise Pleaser — A healthy starter of seasonal fresh fruit and vanilla yogurt topped with muesli, a splash of honey and sliced almonds served with whole wheat toast. \$6.95

French Toast — Slices of cinnamon French toast topped with powdered sugar served with maple syrup, bacon and fresh fruit. \$7.95

Country Breakfast — Two scrambled eggs with cheese, bacon, creamy grits, fresh fruit and whole wheat toast. \$8.95

Biscuits and Gravy — Housemade sausage gravy over biscuits served with scrambled eggs and fresh fruit. \$7.95

Breakfast Crepes — Two egg and ham crepes topped with cheese sauce served with fresh fruit and bread. \$9.95

Lowcountry Grits — Our creamy grits topped with sautéed shrimp garnished with bacon and served with fresh fruit and bread. \$10.95

Victorian Breakfast — Baked sausage, creamy grits and cornbread casserole served with scrambled eggs and fresh fruit. \$8.95

Vegetarian Sampler — Two scrambled eggs, Amish coffee cake, and fresh fruit. \$7.25

Quiche Du Jour — Served with choice of seasonal fresh fruit or cup of soup. \$8.95

Sides

Bacon	\$1.95	Biscuit	\$1.25
Creamy Grits	\$1.95	with Sausage Gravy	\$3.00
One Egg	\$1.50	Amish Coffeecake	\$2.75
Bread	\$1.50	substitute for bread	\$1.75

Salads, Sandwiches and Soup

Salads served with bread.

All sandwiches served with choice of fresh fruit, raw vegetables and spinach dip, dill potato salad, or potato chips. Substitute cup of soup for side. \$1.75

♥ **Victorian Chef** — A blend of lettuce, field greens, vegetables, raisins, and cheese topped with fresh roasted turkey and Dijon brisket with choice of our lemon basil or fat free raspberry vinaigrette dressing. \$9.95

Orange Nut — Mixed greens, fresh oranges, sautéed walnuts, red onions and goat cheese with our sweet and sour dressing. \$7.95

Salad Lovers Special — A trio of chicken salad, fruit, raw vegetables and spinach dip. \$8.95

Substitute a cup of soup for one salad.

Chicken Salad Sandwich — Poached all white breast meat, apples, almonds, celery and green onions tossed with our special sauce on whole wheat or our classic beer bread. A house specialty. \$8.95

Brisket Sandwich — Our tender Dijon brisket topped with Swiss cheese, lettuce, tomato and mustard sauce on a whole wheat bun. \$9.45

Grilled Reuben Sandwich — Corned beef or turkey, sauerkraut, Swiss cheese, horseradish sauce and Thousand Island dressing on Reuben rye bread. \$8.95

Large Marge Bistro — Some of our best in one — Dijon Brisket, fresh roasted turkey, ham, bacon, melted Swiss cheese, lettuce and tomato with our mustard sauce on a brioche bun. \$9.95

V.G. Bistro Burger — Hand pattied ground chuck dressed with our housemade white pepper sauce and sautéed sweet onions with romaine lettuce, spring mix, and tomato on the side. \$7.50

Toppings \$.50

Pesto aioli, Mushrooms, Bourbon Barbeque Sauce

Bacon \$1.00

Cheese \$.50

American, Swiss, Pepper Jack

Soup-n-Sandwich — Cup of soup, 1/2 chicken salad sandwich and fresh fruit. \$8.25

Soup — Cup \$3.25 Bowl \$4.75

Cheese

Du Jour

Bread \$1.50

Saturday Entrees

All entrées served with bread.

Dijon Brisket — Tender slices of meat in a red wine mustard sauce, served with cheese au gratin potatoes and fresh fruit. A house specialty. \$9.95

Victorian Chicken — Boneless chicken breast wrapped with bacon on a layer of chipped beef in a light mushroom cream sauce, served with almond rice and fresh fruit. \$9.50

♥ **Angel Hair Pasta** — Pasta topped with mushrooms, zucchini, yellow squash, and broccoli in an Italian tomato sauce, served with a Victorian side salad. \$7.95

Add Shrimp \$3.00

All of our foods at the Victorian Garden are prepared with as little fat and salt as possible. However, menu items marked with a heart ♥ are even lower. Margie, our nutritionist, can assist you with your other special dietary needs and requests.





*Finish your brunch with a sweet delight from our dessert tray.
All our desserts are prepared on the premises and can easily be shared.*

Beverages

Regular or Decaf Coffee	\$1.95
Iced Tea	\$1.95
Soft Drinks	\$1.95
Milk	\$2.25
Flavored Coffee	\$2.95
Pot Hot Tea <i>Small</i> \$2.75 <i>Large</i> \$4.95	
Fresh Lemonade (<i>In Season</i>)	\$2.75
Perrier Water	\$2.25
Juice (<i>Orange, Apple or tomato</i>)	\$2.25
IBC Root Beer	\$2.75

A Word From the Chef

After nineteen years of serving the North Little Rock area with quality food and service we now have many food selections available to enjoy in your home or other place of choice for both a casual meal for family or entertaining guests. Please look at our display and brochures while you are here and take something for a wonderful meal. One of our staff members will be happy to assist you with our



Utilizing my nutritional education and experience , I can assist you with special dietary needs such as low fat, low sodium, diabetic, gluten-free, or other special dietary needs.

Please inquire about our other menus, hours, and services.

Enjoy,
Margie

18% gratuity will be added to checks for parties of eight or more.