

Sunday Brunch

GOOD MORNING!



Bloody Mary 6.00 **Big Daddy Bloody Mary with a Shrimp!** 7.50
Absolut Mary with Absolut Peppar Vodka 6.50



**** Grand Monadnock Mimosa ****
Champagne & OJ topped with Triple Sec in a tall iced glass 7.00

Alexis Champagne & Cranberry Juice 6.00 **Flowering Mimosa** Champagne & Sweet Hibiscus Flower 7.00
Sunflowers Mimosa Champagne, OJ & Grenadine 6.00

Entrées

Absolut Mary Shrimp Cocktail

Five jumbo shrimp with a zesty
Absolut cocktail sauce 9.99

Eggs any style 6.99 *Served with Home Fries & Toast*
with Bacon 7.99 with Canadian Bacon 8.99

Steak 'n Eggs 13.99 *Served with Home Fries.*
Steak done to order, eggs any style

Today's Quiche 6.99 *Accompanied by sweet bread & fruit*(add a fresh green salad for 3.00)

Belgian Waffle with Strawberries & Whipped Cream 8.99
With choice of Bacon or Sausage

Large Fruit Pancake 8.99 *Served with choice of bananas, blueberries or strawberries
with whipped cinnamon butter & choice of bacon or sausage*

Chocolate Chip Pancake 7.99 *Served with whipped cinnamon butter & choice of bacon or sausage*

French Toast 8.99 *Served with whipped cinnamon butter & choice of bacon or sausage*



Eggs Benedict 8.99
Served with Home Fries

Poached eggs on English muffin with Canadian bacon & Hollandaise

Eggs Sunflowers 9.50 *Served with Home Fries*
Two poached eggs on English muffin with spinach, Canadian bacon & Hollandaise

California Benedict 9.99 *Served with Home Fries*
Two poached eggs on English muffin with smoked salmon, avocado & Hollandaise

Key West Benedict 13.99 *Served with Home Fries*
Two poached eggs on English muffin with two lump crab cakes & Hollandaise

Irish Benedict 9.50 *Served with Home Fries*
Two poached eggs on English muffin, our homemade hash & Hollandaise



Irish Breakfast
Eggs, Toast,
Sausage, Bacon,
Home Fries &
Home-Baked Beans
12.

Omelet *Served with Home Fries & Toast*
3 eggs - 8.50 2 eggs - 7.50

Greek Omelet with Feta, Kalamata Olives, Tomatoes & Spinach

Fresh Herb Omelet with Cheddar (V)

Ham & Cheese Omelet

Western Omelet with Ham, Onions, Peppers & Cheddar

Smoked Salmon Omelet with Capers, Onions, Dill & Swiss

Mexican Omelet with Jalapeño Peppers, Tomato, Onion, Sour Cream & Salsa

Mushroom & Cheddar Omelet

Veggie Omelet with Cheddar, choose 3 vegetables: spinach, mushrooms, onion, tomatoes or peppers

We serve local Coll's Farm eggs & Monadnock Sugar House maple syrup!

Lunch Fare

Soup of the Day 2.99/cup, 4.99/bowl

Entrees below served with white & sweet potato fries or home fries

French Melt

Turkey, tomato, bacon, Dijon, melted Swiss on a croissant 8.75

Lemon-Parsley Hummus Wrap (V)

Our own hummus with an array of fresh vegetables 8.25

Grilled Chicken Sandwich

with lettuce, tomato & onion, served on a hearth-baked bun 8.75

Baked Haddock

Topped with bread crumbs & roasted cherry tomatoes 10.99

Fish & Chips

Haddock lightly breaded & fried with lemon-caper tartar sauce 10.99

Sea Scallops Gently sautéed in white wine, butter, capers & lemon. Served with a side salad 13.75

Ploughman's Plate

Coastal Cheddar & a featured cheese with crusty roll, greens, apple & Sunflowers' chutney 9.99
with smoked salmon 12.50



Burgers

Served on a hearth-baked bun with lettuce, tomato, onion, pickle, white & sweet potato fries

100% Angus Beef

Grilled to your liking 8.99
(add cheddar, American, Swiss or bacon 1.00)

Asiago Burger

Topped with an Asiago Almond Pesto & Parmesan cheese 9.99

Alaskan Salmon Burger

Grilled & topped with lemon-caper tartar sauce 8.99

The Bleubeard

Our most popular burger!
stuffed with Bleu cheese & topped with bacon 10.99

Burger, no bun, no fries! **Garden Veggie Burger**
with side green salad 8.50 Vegetarian alternative 8.99

Salads

Served with a crusty roll

Sunny Garden Mixed greens, fresh veggies, pineapple, toasted Sunflower seeds & choice of dressing 8.99

Caesar with Parmesan croutons & anchovies 10.99

Spring New Hampshire Strawberries, goat cheese, almonds, golden raisins on baby spinach & our maple vinaigrette 10.99

Chef Turkey & roast beef on mixed greens, topped with cheese & bacon with choice of dressing 11.99

Farmhouse Salad Bacon, hardboiled egg, Coastal cheddar, red pepper, onion on baby spinach, choice of dressing 10.99

Add to any salad: **grilled chicken** +3.00 **smoked salmon** +5.00 **grilled shrimp** +4.00 **lobster** +5.00
Dressings: Sesame Ginger, Bleu Cheese, Ranch, Russian, low-fat Raspberry Vinaigrette, Strawberry Balsamic Vinaigrette, low-fat Sun-Dried Tomato Vinaigrette, Sunflowers Maple Vinaigrette & Sunflowers Lemon-Curry

Sides

Ask your server about today's scones! Scone of the Day 2.00

Toasted Bagel with Cream Cheese 2.50, with **Smoked Salmon, Tomato & Onion** 8.99

Smoked Bacon or Breakfast Sausage 2.50

Homemade Corned Beef Hash 3.00

White & Sweet Potato Fries 2.50

Home Fries 2.00


Berried Treasure (V) 6.99 Lowfat Greek yogurt with fresh strawberries & granola

To substitute all white or all sweet potato fries for the mix, add 1.

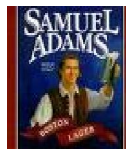
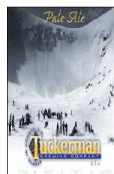
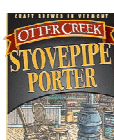
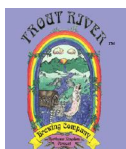
Plus... Delicious Dessert Selections!

The State of New Hampshire, Department of Health & Human Services advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

Beverages

Snapple: Kiwi Strawberry, Lemon or Diet Lemon Iced Tea	1.50
Nantucket Nectars All Natural Pomegranate Pear	2.50
Izze Naturals: Sparkling Clementine, Blackberry	2.50
Sodas: Cola, Diet Cola, IBC Root Beer, Canada Dry Ginger Ale, 7-Up, Club	1.75
Poland Springs Sparkling Water	2.25
Pellegrino Sparkling Natural Mineral Water	2.50
Niagara Purified Water in Eco Air bottle	1.75
Milk or Chocolate Milk	Small 1.50 Large 2.25
Juices: Apple, Cranberry, Tomato, Orange, V-8	1.75
Sunflowers Minty Lemonade (seasonal)	2.50
Mug of Hot Apple Cider (seasonal)	2.50
Mug of Hot Chocolate with whipped cream	2.50
 Mocha Joe's Organic bottomless cup of Coffee	
Espresso 1.95 Cappuccino 3.00 Mocha Cappuccino 3.50	1.95
Selection of Republic of Tea Herbal Teas	1.95
<i>Republic of Tea Herbal Teas are available at The Vintage Rose, 27 Main St. Jaffrey</i>	
Iced Tea, Raspberry Iced Tea or Iced Coffee bottomless glass	2.50

REGIONAL BREWS



Award-Winning Woodstock Inn Pig's Ear Brown Ale 4.50 Redhook Seasonal 4.50
Trout River Rainbow Red Ale 4.50 Otter Creek Stovepipe Porter 4.50 Tuckerman Pale Ale 4.50
Sam Adams Boston Lager 4.50 Smuttynose IPA 4.50 Dogfish Head Raison d'Étre 4.75
 and... **Stella Artois 4.00 Bud & Bud Light 2.75**
Redbridge (gluten-free) 5.00 Buckler 2.75 O'Doul's 2.75

SUNFLOWERS HAS A FULL LIQUOR LICENSE

Thank you for dining with us today!

*** SUNFLOWERS TO GO ***

All items available for take-out, including treats from our bakery case! ~ ask your server
Catering for all occasions.

SUNFLOWERS RESTAURANT

21B Main Street, Jaffrey NH 03452

Sunflowers@webryders.net 603-593-3303 www.SunflowersCatering.com

Lunch

11-2 on Weekdays, 11-3 on Saturdays

Dinner

Monday, Wednesday, Thursday & Sunday 5 – 8

Friday & Saturday 5 - 9

Sunday **Brunch** 9 - 3, **Dinner** 5 - 8 **Live Music Sunday evenings** 6 - 8

Closed Tuesdays