Spring Lake Winery Brunch Menu

Appetizers

Breakfast Eggrolls — 13
Scrambled eggs, peppers, onions, bacon & cheddar cheese with maple crema

Spring Lake Caesar Salad — 14
Chopped Romaine tossed in Caesar dressing, topped with house-made croutons & shaved parmesan
  Add Chicken +4 Add Salmon +6 Add Two Eggs +3

Charcuterie Board
Artisanal meats, cheeses and accompaniments served with crostini.
serves two: 20
serves four: 32

Entrees

**Served with home fries.
Upgrade to hand cut fries $2**

Stuffed French Toast — 15
Rotating seasonal chef's selection of stuffed french toast

Crabcake Benedict — 20
English muffins, crab cakes, poached eggs, and old bay hollandaise

Waffle Tacos — 16
Two house made maple infused waffles, cheddar, scrambled eggs, bacon & pico de gallo

Chicken & Waffles — 19
Jalapeno cornbread waffle, buttermilk fried chicken, hot honey & coleslaw

Brunch Burger — 17
2 smash patties, everything bagel seasoning, applewood smoked bacon, cheddar, sunny side up egg, & maple crema

Short Ribs & Hash — 22
Braised beef short ribs, home fries, peppers, onions, arugula, cheddar, & 2 eggs your way

Desserts

Cannoli — 5
Whipped ricotta, mascarpone, chocolate chips & a chocolate drizzle

Zeppole (6) — 8
Tossed in cinnamon sugar and chocolate sauce

Mimosa Flight
15
Featuring our Sparkling Estate Riesling with rotating seasonal juices

History of Spring Lake Winery

Spring Lake Winery began with the Varallo family's tradition of homemade winemaking, which started in the early 20th century with Italian immigrant Americo Varallo. The family formally developed the winery in the early 1990s on their Lockport property, which included a gravel mine that became the namesake lake. They planted their first Riesling vines after research into suitable grapes for the sandy soil, officially opening the winery in 2005.

Thank you for dining with us and we hope to see you back soon!

Saluti!

Tequila aged Riesling coming soon

*For groups of 8 or more , we cannot do individual checks &
a 20% gratuity will be added.*