

# Bonnie & CLYDE

## SUNDAY BRUNCH

keep your sunny side up

### Small Plates

**SMOKED SALMON CROQUETTES \$12**  
CAPER DILL AIOLI

**BUTTERMILK BISCUITS \$14**  
BENTON'S HAM, MASCARPONE PEPPER JAM

**AMAZING GRAINS PASTRY BOARD \$14**  
ASSORTED DELIGHTS

**GOAT CHEESE TART \$14**  
CARAMELIZED ONIONS

**YOGURT BOWL \$12**  
AMAZING GRAINS GRANOLA, FLAX SEED,  
SEASONAL FRUIT

### BRUNCH COCKTAILS

**MIMOSA \$10**  
BUBBLES  
ORANGE OR GRAPEFRUIT OR PINEAPPLE

**BLOODY MARY \$10**  
VODKA OR GIN OR TEQUILLA

**ESPRESSO MARTINI \$13**  
VODKA, GRAND BRULOT COFFEE LIQUOR,  
ESPRESSO SIMPLE SYRUP,  
CREME DE CACAO, BENEDICTINE

**PALOMA \$13**  
CASCO VIEJO TEQUILLA, GRAPEFRUIT, LIME, AGAVE, SODA

**FRENCH 75 \$13**  
BONNIE GIGGLE WATER GIN, LEMON, PROSECCO

HAPPILY SERVING  
FAIRPORT'S OWN  
**AMAZING GRAINS**  
BREADS & PASTRIES

### LARGE PLATES

**AVOCADO TOAST \$13**  
SEASONAL PREPARATION, SIDE SALAD  
ADD AN EGG \$3

**CLYDE'S EGG SANDWICH \$15**  
PARKER ROLL, BACON OR SAUSAGE, CHEDDAR,  
BONNIE'S SPECIAL SAUCE

**FRITTATA \$18**  
SEASONAL PREPARATION, MIXED GREEN SALAD

**FRENCH TOAST BREAD PUDDING \$17**  
RASPBERRY COMPOUND BUTTER, PURE MAPLE SYRUP

**BREAKFAST PAELLA BURRITO \$18**  
HOUSE MADE CHORIZO, MANCHEGO, HOME FRIES

**PORK ROULADE BENEDICT \$18**  
ENGLISH MUFFIN, POACHED EGGS, GREENS,  
BEARNAISE SAUCE

**BISCUITS & GRAVY \$18**  
SAUSAGE GRAVY, SUNNY EGGS

**HOUSE MADE PASTRAMI HASH \$18**  
POTATO, ONION, PICKLED MUSTARD SEED, OVER EASY EGGS

#### SIDES

**BACON OR HOUSE SAUSAGE \$8**

**HOME FRIES \$8**

**TOAST RYE OR WHOLE WHEAT \$5**

**EGGS ANY STYLE \$6**

**JUICES \$6**

**ORANGE, TOMATO, CRANBERRY**

20% gratuity will be added to groups of 8 or more

EXECUTIVE CHEF GREG JOHNSON  
CHEF DE CUISINE CHRIS NIGHTINGALE