

Bonnie & CLYDE

SUNDAY BRUNCH

keep your sunny side up

Small Plates

SMOKED SALMON CROQUETTES \$12
LEMON DILL AIOLI

PUFF PASTRY BISCUITS \$14
BENTON'S HAM, MASCARPONE PEPPER JAM

FRIED CHICKEN SLIDERS \$16
HOT HONEY, MAYONNAISE, PICKLES

GOAT CHEESE TART \$14
CARAMELIZED ONIONS

BRAVAS POTATOES \$12
CRISPY FINGERLING POTATO, EGG, GARLIC MAYO

BRUNCH COCKTAILS

BOTTOMLESS MIMOSA \$30
ORANGE OR GRAPEFRUIT OR PINEAPPLE

BLOODY MARY \$10
VODKA OR GIN OR TEQUILLA

MAYAN MICHELADA \$10
TEQUILA, LIME, HOT SAUCE, MEDELO LAGER

PALOMA \$10
CASCO VIEJO TEQUILLA, GRAPEFRUIT, LIME, AGAVE, SODA

FRENCH 75 \$10
BONNIE GIGGLE WATER GIN, LEMON, PROSECCO

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

HAPPILY SERVING
FAIRPORT'S OWN
AMAZING GRAINS
BREADS & PASTRIES

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

LARGE PLATES

AVOCADO TOAST \$13
CHERRY TOMATO, RADISH, MIXED GREEN SALAD,
BLACK GARLIC VINAIGRETTE **ADD AN EGG \$3**

CLYDE'S EGG SANDWICH \$15
PARKER ROLL, BACON OR SAUSAGE, CHEDDAR,
SPICY AIOLI

BONNIE'S BURGER \$17
6 OZ BURGER, CHEDDAR, PICKLES, LETTUCE, TOMATO
CLYDE'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

BONNIE'S "BENNIE" \$18
HASH BROWN, POACHED EGGS, HOUSE CANADIAN BACON,
HOLLENDAISE

CHICKEN FRIED STEAK & EGGS \$23
6OZ NY STRIP, POLENTA, 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 \$6

TOAST RYE OR WHOLE WHEAT \$5

EGGS ANY STYLE \$6

JUICES \$6

ORANGE, TOMATO, CRANBERRY

EXECUTIVE CHEF GREG JOHNSON
CHEF DE CUISINE CASSIDY BROMAN