the district
a social establishment

The Bennys

All served with 2 eggs, house spiced Hollandaise & Kennebec Bruch potatoes

Classic Benny - Capicolla Ham straight up	10
Brunch Benny - Marzano tomato brunch relish (garlic, Chorizo sausage & basil)	10
Veggie Benny – Sautéed mushrooms, sundried tomato & avocado	10
District Benny - Made with our famous Crab & Shrimp Cakes	13
Salmon Benny - 2 pieces of lovely smoked salmon	13
Creole Benny - Our Creole Mix (bell pepper, onion, bacon) & BBQ Sauce	12
Omelettes – 3 eggs, your choice of 3 of the following ingredients & served with Kennebec Brunch potatoes	11

mushrooms avocado chorizo sausage
roasted red pepper Capicolla ham goat cheese
blue cheese cumin gouda Roma tomato
red onion green onion yellow onion

Croque Monsieur - a classic ham and cheese sandwich dipped in egg & fried then topped with Mornay Sauce	6
Croque Madame - The same as above - but add an egg on top	8
Eggs Migaz - Slow braised beef in our House made sauce over Kennebec Brunch potatoes, scrambled eggs & Marzano relish	12
Brunch Bowl – 2 fried eggs Marzano tomato brunch relish, chorizo sausage & Hollandaise served with Kennebec Brunch potatoes	10
Low Carbage - 3 poached eggs, 4 pieces of oven toasted Capicolla Ham. Slim and trim baby	8
Belgian Buttermilk Waffles – mmmmmmmmm. Served with Maple syrup	9
French Toast – Just as it sounds…it's toast that's been Frenched	7

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Caesar – 2 ounces of Wyborowa Vodka, Mott's Clamato, a dash of Worchestshire & a few dashes of Tobasco make this the perfect Brunch drink!	8
Mimosa – Veuve Champagne with Orange Juice… the classic	8
Rise & Shiny - Orange juice & Shark Energy Drink	7
Coffee	**2**
Espresso	**2**
Americano	**3**
Latte	**4**
Cappuccino	**4**
Juices – **Orange, Cranberry, Pineapple, Guava, White Cranberry, White Grape, Aloe Vera, Grapefruit**	**3**
Pop-	**2**

What are Kennebec Potatoes? The best "breed" available for frying. We cut them, then soak them for at least 30 minutes (to remove excess starch), blanche them at 250° for a few minutes - then cook them to order at 375° to give you a perfect crunchy yet light potatoey treat. Enjoy!