



Vickers brunch is served with coffee or tea and fresh orange juice and breakfast pastries.

*Please choose one appetizer, one entrée and one dessert.
(children's choice includes two courses only: Appetizer + Dessert or Entrée + Dessert.)*

RESERVATIONS : 610-363-7998 || SERVING BRUNCH FROM 11:00-2:15

Appetizers

LOBSTER BISQUE

Additional \$5.00

CHESTER COUNTY MUSHROOM SOUP

Local mushrooms, touch of cream

DEVEILED EGGS

Prepared in the classic style

SMOKED SALMON

Toast points, traditional accompaniments

FRUIT AND YOGURT

Served with Seven Stars Local Yogurt, fresh fruit and homemade granola

SPRING ASPARAGUS

Roasted, topped with egg mimosa, balsamic drizzle

PENNE PASTA AL BASILICO

Fresh tomato & basil sauce

SPRING GREENS SALAD

Mandarin oranges, feta cheese, candied walnuts, citrus vinaigrette

PROSCIUTTO & MELON

Fresh Sliced prosciutto with juicy cantaloupe

Entrees

STEAK AND EGGS

Petit sirloin steak, scrambled eggs, potato hash, grilled tomato

QUICHE FLORENTINE

Fresh spinach, gruyere, fontina, buttery crust, petit salad

OMELETTE JAMBON

Ham, Swiss cheese, potato hash, grilled tomato

EGGS BENEDICT

Canadian Bacon, poached egg, hollandaise sauce, grilled tomato , potato hash

VANILLA ALMOND FRENCH TOAST

maple smoked bacon, strawberry compote

ROASTED LEG OF LAMB

Rosemary, natural jus, au gratin potato, spring vegetables

SEARED SALMON

Lemon dill Burre Blanc, mushroom risotto

VICKERS CRAB CAKES

Whole grain mustard sauce

CHICKEN AND MUSHROOM CREPE

Chester county mushrooms, vermouth cream sauce, vegetable du jour

Dessert

SEASONAL SELECTIONS FROM OUR PASTRY CHEF

ADULTS \$34.00 || CHILDREN 10 & UNDER \$17.50