

# The Green ORCHID

BY MICHAEL'S ON EAST

## Brioche French Toast \$19

Powdered Sugar, Maple Syrup, Chantilly Cream & Fresh Berries

## Southern-Style Chicken & Waffle \$24

Boneless Crispy Chicken Breast with Belgian Waffle  
Served with Maple Syrup

## Smoked Salmon Bagel \$26

\*Smoked Salmon, Sliced Tomato, Capers, Chopped Red Onions,  
Hard Boiled Egg & Herbed Cream Cheese

## Classic Eggs Benedict \$23

Toasted English Muffin, Shaved Black Forest Ham &  
\*Hollandaise Sauce. Served with Breakfast Potatoes

• **Substitute \*Smoked Salmon \$3**

## Herb Breakfast Quiche \$21

Chef's Selection of Daily Ingredients  
Served with Breakfast Potatoes

## Palm Avenue Omelette \$21 GF

Black Forest Ham, Green Peppers, Arugula, Red Onions,  
Roasted Poblano Peppers & Aged Cheddar  
Served with Breakfast Potatoes

### Sides

Millionaire's Bacon \$8

Breakfast Potatoes \$6

Fresh Fruit \$6

Bagel & Herbed Cream

Cheese \$6

English Muffin \$5

Waffle \$7

## specialty cocktails

### French Garden 75

Hendrick's Gin, Lemon Juice,  
Mint, Simple Syrup  
Topped with Prosecco

### Aperol Spritz

Prosecco, Aperol &  
Soda Water

### Classic Mimosa

Prosecco & Fresh Squeezed  
Orange Juice  
• Bottomless add \$7

### Brunch Bloody Mary

Platinum 10x Vodka &  
Housemade Bloody Mary Mix  
• Bottomless add \$7

Specialty Cocktails \$15.34



VEGETARIAN



GLUTEN FREE



VEGAN

\$6 Surcharge on Shared Entrées

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\*Allergen Information: Menu items may contain or come into contact with milk, eggs, fish, seafood, peanuts, tree nuts, wheat, soy, and sesame. For more information, please speak with a manager.