# Limerick Brunch DINER Specials

### **CHICKEN & BISCUITS**

COUNTRY BISCUITS, FRIED CHICKEN, TOPPED WITH SAUSAGE GRAVY, HOMEFRIES \$15.99

### **CANNOLI FRENCH TOAST**

FRENCH TOAST STUFFED WITH CREAM FILLING, SEASONAL BERRIES, TOPPED WITH MINI CANNOLI \$13.99

### **TURKEY GOBBLER**

TURKEY, STUFFING, CRANBERRY ON A CORROPOLESE ROLL, SIDE OF TURKEY GRAVY \$16.99

### SHORT RIB BENNY

SHORT RIB, POACHED EGGS, HOLLANDAISE, ENGLISH MUFFIN, HOMEFRIES \$16.99

### **PUMPKIN PANCAKES**

PUMPKIN PANCAKES, CINNAMON SUGAR BUTTER \$13.99

## **MONTE CRISTO**

TURKEY, HAM, SWISS ON GRILLED FRENCH TOAST, TOPPED WITH HOUSE-MADE CHEESE SAUCE, SIDE OF BERRY COMPOTE \$14.99

# **GOBBLER SKILLET**

LAYER OF SWEET POTATO FRIES TOPPED WITH SLICED TURKEY, APPLE STUFFING,

CORN, AND GRAVY
\$15.99

### HARVEST SALAD

GRILLED CHICKEN, ROMAINE LETTUCE, CELERY, DRIED CRANBERRY, APPLES, WALNUTS, BLUE CHEESE DRESSING \$14.99

Drink Specials Cocktails

APPLETINI

SOBIESKI VODKA, APPLE LIQUEUR, COINTREAU

PEACH TREE

BASIL HAYDEN, PEACH SCHNAPPS, ICED TEA, WHITE PEACH SYRUP, BASIL GARNISH RHUBARB OLD FASHIONED

WHISTLEPIG, RHUBARB BITTERS, DEHYDRATED STRAWBERRY GARNISH

APPLE CIDER MIMOSA

APPLE CIDER, CHAMPAGNE

**CAMPFIRE MULE** 

CASAMIGOS MEZCAL, DISARONNO, LIME JUICE, GINGER BEER, TOASTED MARSHMALLOW GARNISH

# Beer & Seltzers

BLUE MOON \$6
BUDWEISER \$5
MILLER LITE \$5
CORONA \$6
STATESIDE
ASSORTED FLAVORS \$8

\$12