

Juices & Fruits

Freshly Squeezed Orange Juice

Small \$1.95 Large \$2.95

Fresh Fruit Cup \$3.95 Fresh Berries and Cream \$3.95

Pastries and Breads

\$3.95 serves 2 \$7.95 serves 4

Appetizers

Baked Crab & Artichoke Dip

Served with toasted pita & celery strips
\$9.50

Cottage Cheese Parfait

Large curd cottage cheese layered with grilled pineapple
\$5.95

Smoked Fish Pate

Smoked whitefish pate with grilled pita, capers and onions
\$8.95

Vietnamese Spring Rolls

An authentic marinade of ground pork, fresh vegetables, herbs, mushrooms and bean thread, wrapped in sheets of dough, lightly fried and served on a bed of chilled rice pasta
\$7.95

Fried Calamari

Tossed with peppers and accompanied by lime citrus aioli
\$7.95

Chilled Shrimp & Avocado

Chilled jumbo shrimp, sliced avocado and warm tomato relish finished with curried lime mayo and an avocado vinaigrette
\$9.95

Baked Goat Cheese & Roasted Beet Crostini

Roasted beets and goat cheese on toasted French bread drizzled with walnut oil
\$7.95

*Enjoy a complimentary
glass of champagne with brunch*

Soups

Welsh Oyster Stew

Traditional welsh oyster stew, gently simmered and seasoned. Made to order and topped with homemade buttermilk and chive biscuit
\$8.95

Baked French Onion Soup

Topped with two cheeses and baked golden brown
\$6.25

Chef's Soup of the Day

Market

Salads

Traditional Caesar Salad

Crisp Romaine leaves, grated locatelli cheese & Greathouse croutons
\$7.95 add shrimp or fried oysters \$12.95

Spinach Salad Petite Size

Fresh baby spinach, sliced mushrooms, apples, bleu cheese, dried cranberries and walnuts with a walnut balsamic vinaigrette
\$5.95

Warm Goat Cheese Salad Petite Size

Mixed greens tossed with pancetta, sun dried cranberries toasted pine nuts and warm goat cheese with port dressing
\$5.95

Children's Menu

5—10 years old

Pancakes

French Toast

Scrambled Eggs, Bacon & Potato Pancake

\$4.95

Children under 5 eat free

Entrees

Greathouse French Toast

Light brioche dipped in a cinnamon custard, grilled to perfection and served with fresh berries & warm Vermont maple syrup
\$7.95

Banana Stuffed French Toast

Light brioche dipped in a cinnamon custard, stuffed with fresh bananas and grilled to perfection. Served with warm Vermont maple syrup
\$9.95

Fluffy Three Egg Omelet

Filled with Chef's Sunday Creation
\$10.95

Fried Egg Rancheros

Crisp tortillas, salsa, sausage and fried eggs topped with cheese
\$8.95

Greathouse Country Special*

Two eggs any style, biscuit with sausage gravy & two fluffy pancakes
\$9.95

Stack of Chef's Choice of Pancakes

Served with warm maple syrup, bacon or sausage
\$7.95

Cheese Blintzes

With blueberry syrup. Choice of bacon or sausage
\$8.95

Crab and Eggs Benedict

Two poached eggs served on sautéed spinach and a broiled tomato slice topped with crab meat and orange hollandaise
\$12.95

Traditional Eggs Benedict

Two poached eggs & Canadian bacon served on English muffins & topped with Greathouse hollandaise sauce
\$10.95

Corned Beef Hash Benedict

Chef Roland's corned beef hash topped with poached eggs and finished with hollandaise sauce
\$11.95

Egg dishes accompanied by Chef Roland's potato pancake

Monte Cristo Sandwich

classic batter dipped, grilled turkey, ham and Swiss on brioche with warm maple syrup. Served with fresh fruit.
\$8.95

Quiche of the Day

Served with spinach salad garnished with walnuts, square of blue cheese & mushrooms. Dressed with a walnut balsamic vinaigrette
\$12.95

Eggs & Filet Mignon*

Two eggs any style, filet mignon with potato pancake
\$17.95

Veal Oscar

Lightly breaded veal, pan seared & served with asparagus & jumbo lump crab. Topped with hollandaise sauce
\$17.95

Chef's Fish Choice of the Day

Market Price

The Farmhouse Crab Cake

Prepared with jumbo lump crab, pan seared, lightly baked and served with a whole grain mustard sauce
\$18.95

Salmon Fillet

North Atlantic salmon fillet, pan seared with toasted honey glazed walnuts and finished with a curried cream sauce
\$17.95

Sides

Chef Roland's Potato Pancakes with Greathouse Apple Sauce \$2.95

Bacon or Sausage \$1.75

One egg any style \$1.50

Biscuit & Gravy \$3.50

Desserts

Peach & Berry Crisp

Fresh peach and berry crisp served warm with ice cream

Chef Roland's Cheese Cake

Key Lime Pie

Warm Fudge Nut Brownie with Ice Cream

Deep Dish Apple Pie with Ice Cream

\$6.25

Prix Fixe Menu

3 course dinner

Available Sunday nights

at The Farmhouse

\$30 per person

Ladies Nite

Every Tuesday

5:00 - 7:00 p.m.

*1/2 price drinks &
appetizers for the ladies*

Live Music

Gift Certificates Available

The Greathouse at Loch Nairn Golf Club



Sunday Champagne Brunch

514 McCue Road, Avondale, PA 19311

Reservations call 610-268-2235

www.lochnairn.com

**consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food borne illness.*