



**Welcome to Brunch
at Radio Maria**

Huevos rancheros – scrambled eggs served with chipotle salsa, house potatoes, black beans, and flour tortillas (6.50)
add chorizo sausage (2.50)

Clara's burrito – tomato tortilla filled with scrambled eggs, Chihuahua cheese, chipotle salsa, chorizo sausage, red bell peppers, and green onions (8.00)

Smoked Pork Posole – house-smoked pork in a Mexican stew with hominy, two poached eggs and beer bread (8.00)

Vegetarian Clara – tomato tortilla filled with scrambled eggs, Chihuahua cheese, chipotle salsa, zucchini, mushrooms, red bell peppers, and green onions (8.00)

Masa boat surprise – cornmeal boat filled with scrambled eggs, red bell peppers, green onions, Chihuahua cheese, and chorizo sausage; topped with chipotle salsa and served on a bed of black beans, house potatoes, and flour tortillas (8.00)

Vegetarian masa boat – cornmeal boat filled with scrambled eggs, goat cheese, mushrooms, zucchini, red bell peppers, and green onions; topped with chipotle salsa and served on a bed of black beans, house potatoes, and flour tortillas (8.00)

Diner plate – scrambled eggs, grits, house potatoes, and beer bread (5.75)

Migas – scrambled eggs with mushrooms, zucchini, red bell pepper, green onions, and tortilla chips, topped with chipotle salsa and sour cream, and served with black beans, and flour tortillas (6.75)

Eggs Benedict – two poached eggs on buttermilk biscuits with your choice of ham and hollandaise sauce or sausage gravy and served with house potatoes (8.00)

Omelets

Served with house potatoes and beer bread

Greek – spinach, feta, tomatoes, mushrooms, black olives (7.75)

Salsa – mushrooms, zucchini, Chihuahua cheese, chipotle salsa (7.50)

Caprese – eggs mixed with pesto (a green omelet!), fresh mozzarella, tomato (8.00) add ham (.50)

Lorraine – Swiss cheese, cheddar cheese, spinach, tomatoes, green onions (7.50)

Italian – fresh mozzarella, mushrooms, black olives, tomato, basil (8.00)

Lloyd's – smoked trout, avocado, cream cheese, red bell pepper cream sauce (8.75)

Smoked Salmon – house-smoked Atlantic salmon with cream cheese, spicy tomato sauce (8.50)

Cajun – andouille sausage, crawfish, spicy tomato sauce (8.50)

Steak – sautéed filet tips, mushrooms, and Swiss cheese (8.50)

Chorizo – house made, Mexican-spiced sausage, Chihuahua cheese (7.50)

Three Little Pigs – ham, andouille, chorizo, Chihuahua cheese (8.25)

Entrees

Torta Maria – roasted poblano peppers, sweet potato puree, corn, goat cheese, and mole layered between flour tortillas, and topped with Chihuahua cheese (8.50)

Mixed seafood plate – a garlic marinated shrimp skewer, seared diver scallop, and today's special fish with salsa roja and avocado crema, served with house potatoes and Haitian slaw (12.50)

Seared Tuna salad – crispy noodles, orange, red onion, and spinach, with a sweet chili vinaigrette (10.50)

Grilled salmon – asparagus, edamame, potatoes, and a tarragon hollandaise sauce (11.00)

Blackened fish – choice of mahi-mahi, salmon, or tuna with red bell pepper cream sauce, grilled plantain, and choice of house potatoes or sweet potato puree (11.00)

Pesto Salmon – grilled Norwegian salmon with sautéed vegetables and house potatoes (11.00)

Fish tacos – grilled mahi-mahi, Haitian slaw, tomatoes, and lime with jasmine rice and black beans (9.00)

Cajun Shrimp and Grits – red bell pepper, green onion, andouille sausage, crawfish with salsa roja (10.00)

Biscuits and Gravy – three buttermilk biscuits and homemade sausage gravy with scrambled eggs and house potatoes (7.50)

Smoked Pork Torta – house-smoked pulled pork in our Torta Maria with an orange chipotle bbq sauce (10.00)

Steak Torta – sautéed filet tips in our Torta Maria with salsa roja (10.50)

Sandwiches

Served with house potatoes

BLT – hickory smoked bacon, organic tomatoes, spring mix, and aioli on a grilled pita (6.50)

Cuban – smoked pork, pickles, ham, and Swiss cheese on French bread (7.00)

Egg sandwich – fried egg with fresh basil, tomatoes, and Swiss cheese on French bread (5.75)
Add ham or bacon (2.50)

Portabella – grilled and stuffed with basil pesto and mozzarella cheese on French bread (7.00)

Falafel – fried chickpea patty with a tomato-mint salad, olives, feta cheese, and yogurt-tahini sauce on a warm pita (7.50)

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Salads

Bluebell salad – grapes, pear, walnut, gorgonzola cheese, and balsamic vinaigrette over mixed greens (7.50)

Panzanella salad – grilled sourdough bread, red onions, tomatoes, and olives tossed with lemon, parmesan cheese, and olive oil (7.00)

Fried caprese salad – panko breaded mozzarella, fresh basil, and organic tomatoes on a bed of mixed greens with olive oil and balsamic vinegar (9.00)

Side salad – mixed greens with your choice of balsamic, wasabi, lemon, gorgonzola, or caesar dressing (3.75)

Sides

Fruity plate – season fruits served with fresh whipped cream (5.75 large) (3.75 small)

Pancakes – two buttermilk pancakes served with our spiced butter and syrup (3.00)
Add plantain (1.00)

French toast – golden brown made from challah bread with spiced butter and syrup (4.50)

Leroy's buttermilk skillet cornbread – drizzled with honey butter and orange marmalade (3.25)

Beignets – three freshly made in your choice of powdered sugar or cinnamon spiced (2.00)

House potatoes (1.75)

Black beans (1.25)

Grilled plantain (1.75)

Grits with salsa roja (1.25)

Grilled beer bread (1.25)

Jasmine rice (1.25)

Chorizo sausage (2.50)

Hickory smoked bacon (2.50)

Beverages

Mexican coffee (2.50)

Iced Tea, Coffee, Hot Tea (2.00)

Bloody Mary (5.50)

Bloody Maria (5.75)

Mango, Orange, or Guava

Mimosa (6.50)

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist (2.00)

Orange, Grapefruit, Pineapple, Cranberry or Tomato Juice (2.00)

Jumex Mango or Guava Juice (2.00)

San Pellegrino Sparkling Mineral Water 250ml (2.00)

(Please see your server for our hot tea and specialty soda list)