

Jacksonville Inn
Jan. 6th Brunch Specials

Entrées

Waffle of the Day

Rum Butter Pecan Waffle

Topped with Rum Butter Pecans and a Cinnamon Chantilly Whipped Cream

19.95

Frittata of the Day

Pepper Bacon, Red Onion, Bell Pepper, Garlic, Diced Tomatoes, Fresh Spinach

Topped with Cheddar

19.95

Sandwich of the Day

Pulled Water Buffalo Short Rib

With Caramelized Onion, Melted Brie, Tomato, and Micro Greens

Served on a Toasted Brioche Bun with a Horseradish Aioli

21.95

Entrée of the Day

Sautéed Vegetable Hash with Bell Pepper, Squash, Zucchini, Red Onion, Potato

Topped with Poached Egg and a Curry Hollandaise Sauce

19.95

The Jacksonville Inn Sunday Brunch Menu

Jacksonville Inn Sunday Brunch Special

Served with champagne or sparkling cider

Fresh Fruit Cup

Eggs Scrambled with Cream Cheese and Cream Sherry

Ham, Linguica, and Pepper Bacon

Inn-Made Crepe with Raspberry Sauce

Scalloped Potatoes

Chef's Choice Dessert

22.50

Brunch Specialties

Served with fresh fruit, breakfast pastries, and champagne or sparkling cider.

Egg dishes served with scalloped potatoes.

Belgian Waffle.....17.50

Light, puffy, and golden brown. Served with your choice of warm organic Vermont maple syrup or Inn-Made Vanilla Berry Syrup

Buttermilk Pancakes*16.50

Blueberry Buttermilk Pancakes*19.50

Jacksonville Inn French Toast*17.50

Almond-encrusted croissant French Toast with maple butter and cinnamon sugar.

Grilled Salmon Flatbread Sandwich.....19.50

Served with crispy fried onions, Inn-made tartar sauce, vine-ripened tomatoes, and shaved romaine lettuce.

Chicken-Chardonnay Crepes19.95

Thin crepes filled with marinated chicken breast, asparagus, Swiss cheese, and topped with Mornay sauce.

Caesar Salad*15.95

Served with shaved Parmesan, and croutons.

Add: Oregon Bay Shrimp or Chicken – 4.50

Fresh Pear and Walnut Salad16.95

Fresh pears, spicy walnuts, red grapes, and crumbled blue cheese with an apple-walnut dressing.

Jacksonville Inn Wine and Gift Shop
While you are here, browse through our award-winning wine and gift shop. We have Southern Oregon's most complete selection of fine domestic and imported wines as well as quality gifts, wine accessories, and fine chocolates. Selected by GQ Magazine as one of the top fifty wine shops in America.

Built in 1861
An Inn in the Tradition
of the Old West...
Eight beautiful hotel rooms furnished in restored antiques, and four luxurious Honeymoon cottages.
The Jacksonville Inn has provided lodging to a U.S. President and First Lady.

The Jacksonville Inn Sunday Brunch Menu

Served with fresh fruit, breakfast pastries, and champagne or sparkling cider.

Egg dishes served with scalloped potatoes.

****Two Eggs***16.50

Prepared to order.

Served with potatoes and toast or English muffin.

****Eggs Royale**25.50

Marinated slices of filet mignon covered with poached eggs and Béarnaise sauce.

****Grilled Flat Iron Steak and Eggs**22.50

Prepared to order, topped with Béarnaise.

****Classic Eggs Benedict***21.50

Toasted English muffin, Canadian bacon, poached eggs, and Hollandaise sauce.

****California Street Benedict**21.50

Poached eggs served on an Inn-made scone with thinly-sliced prosciutto and orange-scented Hollandaise sauce.

****Smoked Salmon Lox Benedict**22.50

Smoked Salmon Lox, poached eggs, and Hollandaise sauce served on an English muffin.

****Portobello Mushroom Benedict**19.50

Toasted English muffin, Portobello mushrooms, poached eggs, and Hollandaise sauce.

Denver Omelette19.50

Smoked ham, fresh peppers, sweet onions, and Cheddar cheese.

Custom Omelette*18.50

Choose from the following to create your custom three-egg omelette (.75 cents per ingredient)

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|------------------|--------------|----------------|
| Ham | Tomatoes | Spinach |
| Bacon | Bell Peppers | Swiss Cheese |
| Canadian Bacon | Onions | Cheddar Cheese |
| Linguica Sausage | Bay Shrimp | Mushrooms |
| Smoked Salmon | Sour Cream | Salsa |

Side Orders

Side Orders as entrées do not include fruit and champagne or cider.

Customize your Sunday Brunch order with any of the following:

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| **One Egg - 2.95 | Pepper Bacon - 2.95 | Wheat Toast – 2.50 |
| **Two Eggs – 4.95 | Canadian Bacon – 3.50 | Sourdough Toast – 2.50 |
| Breakfast Potatoes - 2.50 | Grilled Ham – 3.50 | English Muffin – 2.50 |
| Fruit Cup – 3.50 | Grilled Linguica Sausage – 3.50 | Breakfast Pastry – 2.50 |
| | Side Hollandaise - 1.95 | |

Egg Beaters may be substituted for eggs - add 2.00
** Portions for children 12 years of age available on these entrees at half price.*
Select from the Jacksonville Inn Dessert Tray
Split plate/Minimum charge of 5.00 per person.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

***The Jacksonville Inn offers elegant off-site catering. Please see our web site at www.jacksonvilleinn.com
Wireless Internet service available. Please refrain from using cell phones in Jacksonville Inn Dining Rooms.***