

Jacksonville Inn

Sunday Sep. 8th Brunch Specials

Waffle of the Day

Classic Belgian Waffle

*Topped with Blackberry Compote,
Chantilly Cream and Toasted Almonds*

17.95

Frittata

Smoked Salmon

*Heirloom Tomatoes, Red Onion, Spinach,
Capers, and Dill Cream Cheese*

18.95

Sandwich of the Day

Italian Grinder

*Salami, Prosciutto, Provolone, Tomato, Red Onion,
And Artichoke Aioli on a Toasted Hoagie Roll*

18.95

Entrée of the Day

Dungeness Crab Louie

*Fresh Dungeness Crab, Chiffonade Romain Lettuce, Diced Tomato, Avocado,
Grilled Asparagus Tips, Hard Boiled Egg, and House Made Louie Dressing*

23.95

Tofu Scramble

*Caramelized Onions, Kalamata Olives, Spinach,
Tomatoes, Wild Mushrooms, Feta Cheese and Parmesan*

18.95

Dessert of the Day

Almond Tamale Cake

With a Cinnamon-Cocoa Almond Pastry Cream

4.95

The Jacksonville Inn Sunday Brunch Menu

Jacksonville Inn Sunday Brunch Special

Served with champagne or sparkling cider

Fresh Fruit Plate

Eggs Scrambled with Cream Cheese and Cream Sherry,

Ham, Sausage, and Bacon

Inn-Made Scone

Scalloped Potatoes

Chef's Choice Dessert

21.95

Brunch Specialties

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

Egg dishes served with scalloped potatoes.

Belgian Waffle..... 16.95

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

Buttermilk Pancakes* 15.95

Add Blueberries 17.95

Jacksonville Inn French Toast* 17.95

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 Crepes..... 19.95

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 - 3.95

Turkey Cobb Salad Jacksonville Inn..... 18.95

Roast turkey breast, fresh spinach, tomato, hard-boiled egg, peppered bacon, avocado, and crumbled blue cheese vinaigrette.

♥ **Fresh Pear and Walnut Salad**..... 16.95

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

VISA/MASTERCARD GLADLY ACCEPTED

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.

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.

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.

Served with fresh fruit, breakfast pastries, and champagne or sparkling cider.
Egg dishes served with scalloped potatoes.

****Two Eggs***..... 14.95

Prepared to Order Served with potatoes and toast or English muffin

****Eggs Royale** 24.95

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

****Grilled Flat Iron Steak and Eggs**..... 21.95

Prepared to order, topped with Bearnaise

****Classic Eggs Benedict*** 21.95

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

****California Street Benedict**..... 21.95

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

****Smoked Salmon Benedict**..... 21.95

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

****Portobello Mushroom Benedict**.....18.95

Toasted English Muffin, Portobello Mushrooms, poached eggs, and Hollandaise sauce.

Denver Omelette 18.95

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

Custom Omelette*..... 17.95

Choose from the following to create your custom three-egg omelette (.50 cents per ingredient)

Ham
Bacon
Canadian Bacon
Linguica Sausage
Smoked Salmon

Tomatoes
Bell Peppers
Onions
Bay Shrimp
Sour Cream

Spinach
Swiss Cheese
Cheddar Cheese
Mushrooms
Salsa

Side Orders

Customize your Sunday Brunch order with any of the following:

One Egg 2.95
Two Eggs 3.95
Breakfast Potatoes 2.50
Fruit Cup 3.50

Bacon 2.95
Canadian Bacon 3.50
Grilled Ham 3.50
Grilled Linguica Sausage 3.50
Side Hollandaise 1.50

Wheat Toast 2.50
Sourdough Toast 2.50
English Muffin 2.50
Breakfast Pastry 2.50

Egg Beaters may be substituted for eggs - add 1.95

** 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 7.00 per person.

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