We believe in the beauty of cooking with local seasonal ingredients.

Casbah Prix-Fixe Brunch

Choose one appetizer & one brunch entrée item along with your choice of cocktail:
Bellini, Bloody Mary, Mimosa, Sangria, Toasty Bulleit or Salty Dog
(we will happily substitute a non-alcoholic beverage upon request).

Appetizers

House-Made Whole Grain & Mixed Nut Granola,
fresh berries, yogurt

Tomato & Basil Bisque, parmesan crostini

Mushroom & Celery Root Puree, croutons, chervil

Creamy Polenta, Paul Bunyan maple sugar & cinnamon,
dried fruit, toasted almonds

Smoked Salmon, truffled potato cake, aioli, capers, red onion, egg

Cheese Tasting, membrillo, mostarda, fig & pecan compote, baguette
Bijou Buttons; Vermont, goat’s milk, soft
Lamb Chopper; Holland, sheep’s milk, hard
Buttermilk Bleu Affinee; Wisconsin, raw cow’s milk, soft

Arugula, crimini mushrooms, house-made pancetta, potatoes,
pancetta vinaigrette, Riverview Farms goat cheese

Mesclun Greens, sherry vinaigrette, blue cheese, Marcona almonds

Brunch Entrees

Two Eggs any Style, smoked paprika roasted fingerlings, fresh fruit,
white or wheat toast, choice of bacon, chicken sausage or sausage *

Casbah Benedict, poached eggs, English muffin, hollandaise,
tomato-tarragon, smoked paprika roasted fingerlings, fresh fruit,
choice of prosciutto, smoked salmon or spinach *

Steak & Egg, NY strip steak, poached egg, Anson Mills truffle grits,
arugula, radish, red wine vinaigrette

Braised Lamb & Eggs, braised Elysian Fields Farm lamb shoulder,
spinach, poached local eggs, tarragon, grilled sourdough *

Sea Scallop Fry, house-made fennel sausage, fennel, leeks, peppers,
scrambled eggs, white corn grits, croissant *

Crab & Roasted Pepper Omelet, smoked paprika roasted fingerlings,
white or wheat toast, choice of bacon, chicken sausage or sausage *

Wild Mushroom & Goat Cheese Omelet,
smoked paprika roasted fingerlings, white or wheat toast, choice of bacon,
chicken sausage or sausage *

Old Fashioned Waffle, maple syrup, whipped cream, fresh fruit,
choice of bacon, chicken sausage or sausage

Brioche French Toast, caramelized pear, fresh fruit,
choice bacon, chicken sausage or sausage

Ricotta Cavatelli, hen of the woods mushrooms, Brussels sprouts,
preserved lemon, kale, truffle butter, ricotta

Scottish Salmon, cauliflower-celery root puree, Brussels sprouts,
salsify, radish, roasted peppers, oregano
Choose one children’s appetizer & one children’s entrée (for children 12 years & under).

### Children’s Appetizers

**House-Made Whole Grain & Mixed Nut Granola**, fresh berries, yogurt

**Creamy Polenta**, Paul Bunyan maple sugar & cinnamon, dried fruit, toasted almonds

**Yogurt**, macerated strawberries

**Tomato Soup**

### Children’s Entrees

**Two Eggs any Style**, roasted fingerlings, fresh fruit, choice of white or wheat toast *

**French Toast**, fresh fruit, choice of bacon, chicken sausage or sausage

**Old Fashioned Waffle**, maple syrup, whipped cream, berries, choice of bacon, chicken sausage or sausage

**Cheddar Omelet**, roasted fingerlings, fresh fruit, choice of white or wheat toast *

**Kid’s Pasta**, choice of orecchiette, gnocchi, linguini, or cavatelli with tomato sauce or butter & cheese

### Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bellini</td>
<td>10</td>
</tr>
<tr>
<td>Bloody Mary</td>
<td>10</td>
</tr>
<tr>
<td>Mimosa</td>
<td>9</td>
</tr>
<tr>
<td>Salty Dog</td>
<td>11</td>
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<tr>
<td>Sangria</td>
<td>9</td>
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### Fresh Juice

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price</th>
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<tbody>
<tr>
<td>Orange</td>
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</tr>
<tr>
<td>Grapefruit</td>
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</tr>
<tr>
<td>Hot Apple Cider</td>
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### Side Dishes

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>English Muffin</td>
<td>1.5</td>
</tr>
<tr>
<td>White Corn Grits</td>
<td>4</td>
</tr>
<tr>
<td>Toast</td>
<td>1.5</td>
</tr>
<tr>
<td>One Egg *</td>
<td>2</td>
</tr>
</tbody>
</table>

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

We believe in the beauty of cooking with local, seasonal ingredients.

Some of our favorite producers are:

**Heritage Farm**
Peter Burns; Ridgway, PA

**Penn’s Corner Farm Alliance**
Produce from a regional farm cooperative; Southwest Pennsylvania

**Paul Bunyan’s Sugar Camp**
Enos Family; Rockwood, PA