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Dining

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[Breakfast Entrees](#)

[Continental Breakfast](#)

A selection of breakfast breads, mini Danish and a freshly baked croissant served with butter, jelly, a small pot of coffee or tea, and choice of juice. \$8.95

[All-American Breakfast](#)

Two eggs any style, served with seasoned home fries and choice of smoked bacon, sausage links, local scrapple, ham or fresh, seasonal fruit and choice of toast. \$9.95

[Cinnamon Sugar French Toast](#)

Fluffy French toast made with homemade bread, cooked until golden brown and sprinkled with cinnamon and powdered sugar, and served with a side of warmed maple syrup and your choice of smoked bacon, sausage links, local scrapple, ham or fresh, seasonal fruit. \$10.95

[Scrapple and Egg Sandwich](#)

Scrambled eggs, locally made scrapple and melted cheddar cheese, served on a toasted English muffin and served with a side of seasoned home fries. \$8.95

[Fresh Fruit, Yogurt and Granola](#)

Creamy plain yogurt, topped with our homemade granola and fresh, seasonal fruit. \$8.95

[Grilled Portobello Benedict](#)

A grilled Portobello mushroom topped with scrambled egg whites and Canadian bacon, drizzled with pesto sauce and served with a side of fresh fruit

salad. \$14.95

Traditional Eggs Benedict

Poached eggs, Canadian bacon and sliced tomato served atop a toasted English muffin with hollandaise and served with seasoned home fries. \$16.95

Braised Beef Hash

Slow-cooked short ribs, potatoes, bell peppers, leeks and braising reduction, topped with a seared egg and served with a southern-style biscuit. \$10.95

Banana Nut Pancakes

A stack of three pancakes, topped with sliced bananas and toasted walnuts, served with warmed maple syrup and choice of smoked bacon, sausage links, local scrapple, ham or fresh, seasonal fruit. \$12.95 (Plain pancakes \$9.95)

Plaza Oatmeal

Creamy oatmeal sprinkled with plump raisins and topped with a dollop of brown sugar - cinnamon whipped cream, served with fresh fruit. \$9.95

Salmon Bagel

Traditional, toasted bagel topped with smoked salmon, sliced tomato, cream cheese, diced onions, hardboiled egg and capers, served with fruit. \$12.95

Spinach, Mushroom and Quinoa Frittata

A slice of frittata made with fresh spinach, quinoa, chopped Portobello mushrooms, parmesan and ricotta, served with a side of fresh, seasonal fruit. \$12.95

Shrimp and Grits

Southern-style grits, with smoked bacon, roasted tomato, Vermont cheddar cheese and Cajun spice-rubbed shrimp, served with a southern-style biscuit. \$12.95

Custom Omelet

A fluffy omelet with your choice of 2 toppings, served with seasoned home fries and choice of toast. Toppings: diced ham, smoked bacon, cheddar, Swiss, mushrooms, spinach, diced peppers or tomatoes. \$10.95 (With crabmeat, \$12.95)

Sunday Brunch - Now A La Carte! Current trends are changing...and so have we! Beginning with our first brunch of the season on September 15, 2013, Victoria's changed from a buffet brunch to an a la carte brunch format. Sunday Brunch will be served from 11:00 a.m. until 3:00 p.m. (Reservations welcomed any time during that time frame.)

Brunch Bites ~ \$5.

These Sunday Brunch bites are \$5. each during Sunday Brunch:

Oysters on the Half Shell (3)
Wedge Salad
Baby Mache Salad
Mini Waffles with Strawberry Compote
Egg Benedict (1)
House-Made Cinnamon Buns
Crab Bruschetta
Cream of Crab Soup
Yogurt and Granola
Roasted Vegetable Flatbread
1/4 Pound of Steamed Shrimp

Brunch Entrees ~ \$10.

\$10 a la carte entrees:

2 Eggs as You Like
Blueberry Pancakes
Raisin Bread French Toast

Eggs Benedict
Monte Cristo Sandwich
Bacon-and-Egg Burger
Salmon Bagel
Scrapple Sandwich
Huevos Rancheros
Build a 2-Topping Omelet
Quiche of the Day

Brunch Entrees ~ \$15.

\$15 a la carte entrees:
Crab Benedict
Steak Frites
Crab Cake Sandwich
Shrimp and Grits
Victoria's Crab Melt
Lobster Mac-n-Cheese
Braised Beef Hash
Chesapeake Crab Omelet

Sweet Brunch Endings and Adult Brunch Indulgences

Add a Brunch Dessert for \$5.
Caramelized Pear Bread Pudding
Double Chocolate Cake
(see dessert menu for more a la carte desserts!)

Bloody Mary, Mimosa, Screwdriver or Glass of Champagne \$3.

Upscale that Cocktail! \$5.
Mermaid Oyster Bloody Mary
The Queen's Mimosa
Orange OR Grapefruit Crush
Peach Bellini

Entertainment:

Enjoy the piano tunes of local favorite Jeff Irwin & featured guests.

Menus:
