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# Brunch

**\$16.95 + TAX**

## TEX MEX BREAKFAST BURRITO

Two scrambled eggs, Hass avocado, pork chorizo salsa, cheddar cheese, black beans wrapped in a flour tortilla, served with homefries. - want to spice it up?  
Add jalapeños + \$1.50

## CHICKEN & WAFFLE

Chicken strips coated with a crispy panko crust, served with a Belgian waffle and our own honey-dijon maple butter sauce on the side

## BANANAS FOSTER FRENCH TOAST\*

Challah bread French toast topped with caramelized bananas in a rum maple butter sauce, topped with a scoop of vanilla ice cream and roasted pecans

## KICK A\*\* BENEDICT

Toasted ciabatta bread topped with country ham, 2XL farm fresh eggs poached with our own spicy hollandaise sauce, sprinkled with red pepper flakes served with homefries  
VEGETARIAN OPTION: Avocado instead of country ham

## SUNNY AND KALE

Sunny side up eggs served over tri-color quinoa, complimented with organic baby kale, Hass avocado, sliced tomato and topped with our own reduced balsamic glaze

SIDE ORDER TRI-COLOR QUINOA ..... 4.95

## AVO PESTO SMASH\*

English muffin topped with smashed Hass avocado, prosciutto (pork), 2XL farm fresh basted eggs and our own basil pesto with side of seasoned waffle fries

## BREAKFAST TACOS

Two soft tacos with scrambled eggs, chopped bacon, smashed Hass avocado, our own pico de gallo salsa and queso fresco with a side of waffle fries

## GREEK BENNY

Thomas' English muffin, toasted and layered with a mixture of spinach and feta cheese, 2XL farm fresh eggs poached, topped with our spicy hollandaise served with homefries

## PEACHES & CREAM FRENCH TOAST

Challah bread French toast topped with sliced fresh peaches, simmered in a light syrup, topped with our own mascarpone cream and fresh blueberries

## HUEVOS RANCHEROS

Two crunchy corn tortillas topped with 2XL farm fresh eggs sunny side up, a mild pork chorizo salsa, Hass avocado, queso fresco and fresh cilantro

## AVOCADO TOAST

Two basted XL farm fresh eggs served over ciabatta toast with Hass avocado served with mesclun greens drizzled with our own reduced balsamic glaze

**PLEASE NO SUBSTITUTIONS**  
CASH & VENMO ONLY / ATM ON PREMISES

## COCKTAILS \$8

MIMOSA  
BELLINI

## BEER \$7

CORONA  
BLUE MOON  
CONEY ISLAND IPA  
BROOKLYN PILSNER  
BROOKLYN SEASONAL  
DOGFISH CITRUS SQUALL  
(GRAPEFRUIT AND BLUE AGAVE)  
WHITE CLAW



PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES.

Note: Consuming raw or undercooked shellfish, meats or eggs may increase your risk of food borne illness. \*Contains Nuts