

Sunday Brunch

SEAFOOD

PAN FRIED RAINBOW TROUT

Dill floured, pan fried trout with butter, capers, cherry tomatoes & lemon. Your choice of home fried potatoes, green chili & cheese grits, black beans or fruit 16

SHRIMP & GRITS

Jumbo shrimp sautéed in garlic & olive oil with baby spinach & cherry tomatoes. Served over house made green chili grits 16

EGGS AND SUCH

STEAK & EGGS

Grass-fed flat iron steak, 2 eggs any style. Your choice of home fried potatoes, green chili & cheese grits, black beans or fruit 23

INN BENEDICT

House made lemon hollandaise sauce over poached eggs, black forest ham & fresh spinach served on an English muffin 12.5

FRENCH TOAST

3 slices of thick French toast with a hint of orange, with your choice of bacon or sausage 11

B.L.T.

Applewood smoked bacon, lettuce, tomato, mayonnaise, on whole wheat toast. Served with French fries 13

BRUNCH BURGER

6 oz. Grass-fed Angus beef, fried egg, lettuce, tomato, house made lemon hollandaise, on a brioche roll. Your choice of home fried potatoes, green chili & cheese grits, black beans or fruit 14

CHICKEN & BISCUITS

Spiced sweet potato biscuits, honey butter, fried chicken breast breaded with thyme and parmesan. Your choice of home fried potatoes, green chili & cheese grits, black beans, or fruit. Available while it lasts! 13

DRINKS

MIMOSA 5.5

BRUNCH CHAMPAGNE 5

BLOODY MARA 7.5

Equal Exchange Organic Fair-Trade Coffee 2.5

Assorted Tazo Tea 2.5

Juice 3

SALADS

SPINACH & BACON

Baby spinach mixed with apples, goat cheese, pomegranate seeds, candied pecans, red onions, and Applewood smoked bacon. House made Oasis vinaigrette 14

BEET & ORANGE

Roasted Beets, oranges, walnuts, red onions and goat cheese on a bed of greens with a beet puree. House made honey poppy seed vinaigrette 10

GRILLED STEAK

Grass-fed flat iron steak, crisp romaine, red onion, tomato, bleu cheese crumbles. House made balsamic vinaigrette 22

CAULIFLOWER CAKE BENEDICT

House made lemon hollandaise over Cauliflower cakes with braised spinach, tomato, and poached eggs. Your choice of home fried potatoes, green chili & cheese grits, black beans or fruit 14.5

MARA SKILLET

3 egg scramble with tomatoes, spinach, caramelized onions, and feta. Your choice of home fried potatoes, green chili & cheese grits, black beans or fruit 11

HUEVOS RANCHEROS

Soft corn tortillas with 2 medium eggs, ranchero sauce, house made black beans, cotija cheese, cabbage, cilantro and avocado 12

SCRAMBLED TOFU

Scrambled tofu with spinach, cherry tomatoes, and onion. Your choice of home fried potatoes, green chili & cheese grits, black beans, or fruit 11

PALMLET

Chef's weekly creation. Your choice of home fried potatoes, green chili & cheese grits, black beans, or fruit 11

ALA CARTE SIDES

2 eggs any style 3

Cup of soup / Side salad 2.5

Sausage or Applewood smoked bacon 3

Hummus with pita and fresh veggies 9

Home fried potatoes / French fries 3

Green chili & cheese grits 3

Black beans 2.5

Fruit 3.5, Toast 2

We invite you to tour our Faultline Farm, where organic fruits & vegetables are grown and harvested seasonally for our restaurant. Our staff would love to show you the way.

29 Palms Inn | 73950 Inn Ave, 29 Palms, CA | 760.367.3505 | 29PalmsInn.com
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness 12.21.18