

Brunch

Eggs Benedict*

Canadian Bacon, Poached Farm Fresh Eggs, Hollandaise, Butter Toasted English Muffin, Fresh Berries. 14

Lobster Benedict*

Poached Maine Lobster, Fried Green Tomato, Local Hackleback Sturgeon Caviar, Béarnaise. 17

USDA Prime Beef Filet and Eggs*

Petite Filet, Two Farm Fresh Eggs, Hollandaise, Toasted Gorgonzola, Chaz Parmesan Potato Cake. 20

Power Breakfast*

Two Farm Fresh Eggs, Choice of Meat, Chaz Parmesan Potato Cake, Toast. 13

USDA Prime Beef Tenderloin Benedict*

Brie Cheese, Veal Glacé, Poached Farm Fresh Eggs, Béarnaise, Pea Greens. 20

Plaza Steakburger*

Fresh Ground Prime Beef, Soft Fried Farm Fresh Egg, Aged Cheddar, Applewood Smoked Bacon, Egg Bun, Fries or Potato Cake. 14

Sour Cream Fried Chicken

Goat Cheese Potato Cake, Wax Beans, Roasted Shallot Butter. 16

Virginia Ham & Eggs*

Soft Fried Farm Fresh Eggs, Béarnaise, Fried Green Tomato, Wilted Spinach. 12

Bananas Foster French Toast

Bananas, basted in Brown Sugar, Cinnamon, Butter, Vanilla Bean Whipped Cream. 13

Grilled Atlantic Salmon Chopped Salad*

Grilled Atlantic Salmon, Romaine, Boiled Egg, Applewood Smoked Bacon, Three-Year Aged Henning's Cheddar, Smoked Tomatoes, Crisp Shallots, Deviled Egg Vinaigrette. 16

Garden Frittata

Tomato, Goat Cheese, Basil, Olive Oil, Spring Greens. 12

Spinach Parmesan Grits*

Soft Espilette Braised Farm Fresh Eggs, Parmesan Reggiano, Beurre Blanc, Toast. 12

Smoked Salmon Benedict*

Wilted Spinach, Caramelized Onions, Butter Toasted English Muffin, Boursin Cheese, Hollandaise, Fresh Berries. 13

The Chef's Omelet

Spinach, Red Onion, Gorgonzola, Chaz Parmesan Potato Cake, Toast. 12

Lox and Bagel

Duck Trap River Smoked Salmon, Toasted Bagel, Cream Cheese, Capers, Red Onion. 13

Chicken Fried Steak*

Two Farm Fresh Eggs, Sausage Gravy, House-baked Buttermilk Biscuits. 14

The Egg White Omelet

Onions, Peppers, Mushrooms, Spinach, Summer Squash, Chaz Parmesan Potato Cake, Toast. 12

The Traditional Omelet

Black Forest Ham, Henning's Three-Year Aged Cheddar, Chaz Parmesan Potato Cake, Toast. 12

Crab Melt

Blue Crab Salad, Gherkins, Three-Year Aged Henning's Cheddar, Toasted Wheatberry Bread. 13

Turkey Club

Applewood Smoked Bacon, Emmentaler, Chive Aioli, Lettuce, Tomato, Toasted Wheatberry Bread. 11

Soup and Salad

She Crab Soup

Traditional Southern Style Crab Soup, Sherry Syrup. 6

Chaz Salad

Blackened Pecans, Gorgonzola, Strawberries, Blackberry Vinaigrette. 7

Lite Fare

Buttermilk Vanilla Bean Pancakes 11
100% Pure Vermont Maple Syrup
Old Fashioned Oatmeal lg 10 sm 5
Choice of Blueberry, Maple, or Apple Cinnamon
Honey Roasted Granola 9
Seasonal Fruit Bowl 9
Natural Yogurt Parfait 8
Dry Cereal 7
Bread or Pastry 4.50

Brunch Cocktails

Mimosa

Sparkling Wine, Fresh Orange Juice. 9

Bellini

Peach Schnapps, Sparkling Wine, Fresh Orange Juice. 11

Bloody Mary

Zing Zang Bloody Mary Mix, American Harvest Organic Vodka. 12

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A 22% gratuity will be added to parties of 6 or more. 20150304

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