

BRUNCH MENU

EGGS BENEDICT 12

BUTTERMILK BISCUIT, SUN DRIED TOMATO PESTO,
CHIVE HOLLANDAISE, HOME FRIES

CRAB CAKE +8 HERB FALAFEL +5 CHORIZO +6

“ALL THE VEGGIE” OMELETTE 13

SPRING ASPARAGUS, CARAMELIZED ONION, PORTOBELLO
MUSHROOM, SPINACH, BELL PEPPER, LOCAL MIXED GREEN SALAD

MAINE LOBSTER +16 NIMAN RANCH BACON +3

BRAISED BRISKET HASH 16

SEA SALT CROISSANT, ROASTED POBLANO PEPPER CHUTNEY,
TWO PAN FRIED EGGS, SAUCE CHORON

SALMON LOX 15

EVERYTHING BAGEL, RED ONION, CAPERS, TOMATO, HERB BOURSIN,
BABY WATERCRESS SALAD, CREAMY CHAMPAGNE VINAIGRETTE

GRANOLA PARFAIT 11

WHOLE MILK GREEK YOGURT, COCOA NIB & TOASTED ALMOND,
ORANGE BLOSSOM GINGER FRUIT SALAD, WINTER CITRUS PRESERVES

CHALLAH FRENCH TOAST 15

LADYFINGER CRUST, WHIPPED MASCARPONE, FRESH BERRIES,
RUM MAPLE SYRUP, ESPRESSO CHOCOLATE

SPRING BABY SPINACH SALAD 12

CANDIED WALNUTS, SWEET & SPICY EGG CRUMBLE, SHAVED CARROT
& CUCUMBER, BACON APPLE CIDER VINAIGRETTE

SALMON +14 CRAB CAKE +8 SCALLOP +20

HADDOCK PICATTA 26

BREADCRUMBS, CAPER BEURRE BLANC,
WHIPPED YUKON POTATOES, GRILLED ASPARAGUS

SIDES

CRISPY BACON 3 HOME FRIES 2 FRUIT SALAD 4 PASTRY BASKET 6

BRUNCH COCKTAILS, RAW BAR, & KIDS MENU ALSO AVAILABLE. MENU SUBJECT TO CHANGE.